

# THE Tatler

& Bystander 2s.6d. weekly 3 Oct. 1962

WINE  
*and*  
FOOD







# Pringle

## One-colour look wins!

For sheer good looks and a clear fashion lead choose the one colour look. Add the fashion-rightness of a suit to the softness and warmth of pure lambswool. So simple, so smart—matching by Pringle.

**TESSA** (left) Pretty Spindrift lambswool jacket with individual good looks in the softly curved neckline, matched with a fully-lined skirt. 36"-42" 10 gns.

**NOLA** (right) Three of a colour, this attractive trio—a short-sleeved middie necksweater and a collarless jacket, both in Spindrift lambswool, and fully-lined matching skirt. 36"-42" £13.19.6.

Both styles in four shades—Tapestry Blue, Celadon Green, Chianti, Beaver Brown.

PRINGLE OF SCOTLAND HAWICK





**A casual elegance**

distinguishes this carefree ensemble... beneath the seven-eighths coat, a slim-line dress has a black jersey top... a matching chapal cravat completes the neckline.

In freize cloth, winter-white, scarlet, camel or turquoise, each with black.

Sizes 10-16, 24 gns.

From the outstanding Autumn Collection now in the Dress Department, first floor.

# Harrods

**Autumn Fashion Shows**

An inspired collection which presents the International Fashion Story, and all departments are represented. The Editor of 'Vogue' will personally introduce each show. Until Friday, October 5, daily at 2.30 p.m.

**Special Saturday Show**

A wide and representative collection of coats, suits, dresses and play-wear with nothing costing more than 25 gns. Saturday, October 6, at 11 a.m.

*All shows in the Fashion Theatre, third floor. No tickets are required.*







Peter Clark photo

FASHION  
IN FUR  
CREATED  
BY

the name  
of authority  
in furs

Bradleys

2 WELBECK ST. W1

Bradleys hem-clearing  
coat of Persian  
lamb cuffed with  
black mink, 515 gns.





Sheer joy by

*bien Jolie* ✱

*The "Young Look" for the Full Figure*

in Lycra  
Imported from America

Style 844 in Black and White. B & C cups—34-40.

£17. 2 . 0

**MARSHALL & SNELGROVE**  
LONDON and MANCHESTER

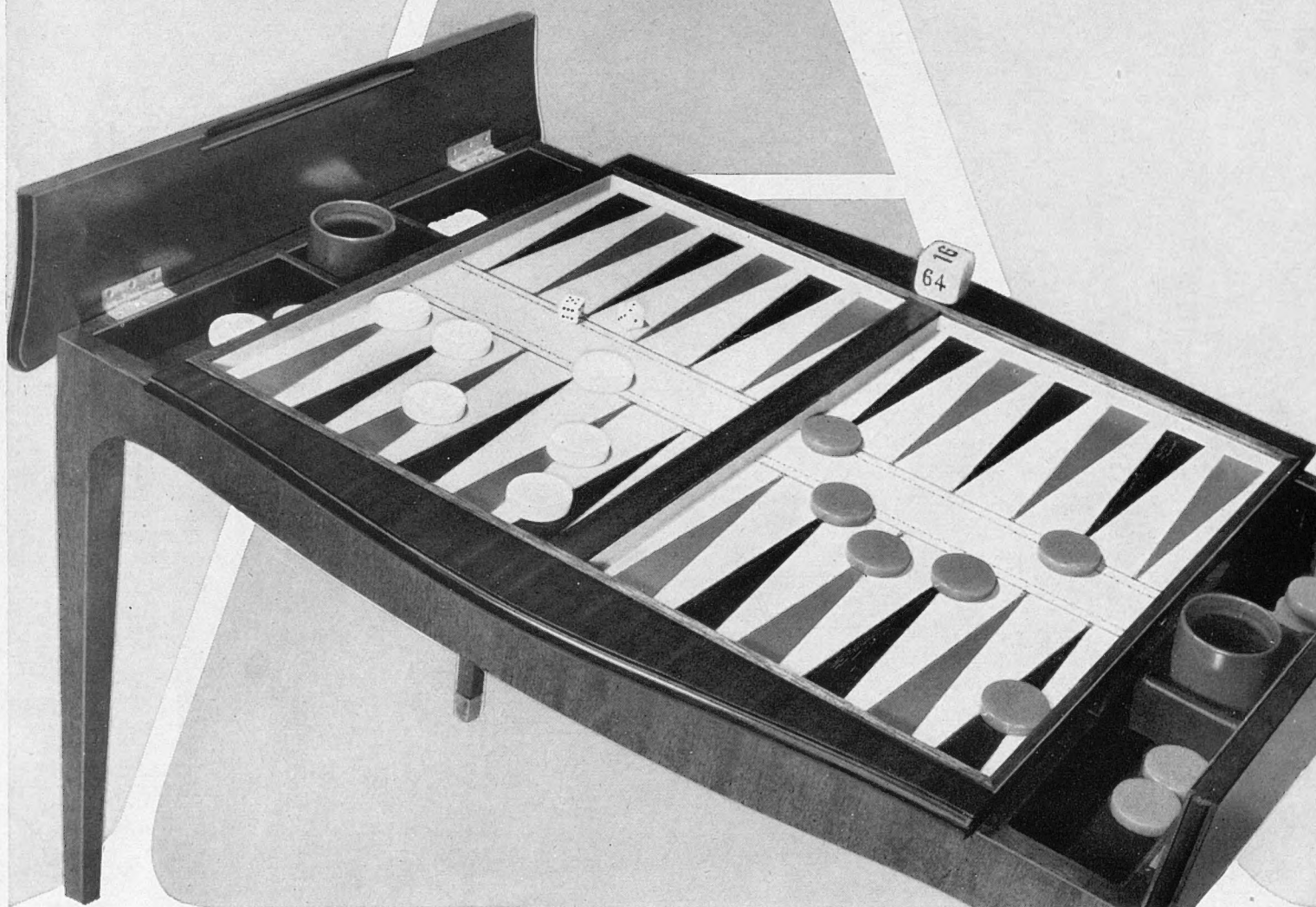
**WOOLLANDS**

KNIGHTSBRIDGE · SW1 · BELGRAVIA 6000

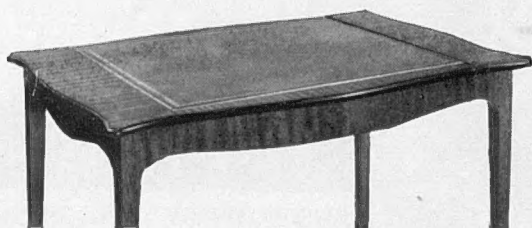


# Asprey

## FOR THE ART OF GIVING



By Appointment  
to H.M. The Queen  
Silversmiths &  
Jewellers



A Mahogany Backgammon table with reversible leather top. Spongeable backgammon playing surface, gold tooled points. Leather dice cups in light mahogany finish. £152.10.0.

ASPREY & CO. LTD • 165-169 NEW BOND STREET • LONDON, W.1 • PHONE: HYDe Park 6767.





SOUTH WEST AFRICAN PERSIAN LAMB  
takes you everywhere—beautifully!

It's the easy-to-wear distinction of South West African Persian Lamb that makes it equally at home at a country point-to-point and in the back of a Rolls. Wrap yourself in it, so lightly warm, so soft and glossy—South West African Persian Lamb adds round-the-clock glamour to every occasion in your life.

ALBERT HART LTD. FURRIERS

FOR EVENING IT'S INSPIRED...  
in an enchanting theatre-jacket in "Silver Brocade"  
by Albert Hart Ltd., 26 Curzon Street, London W.1



# WHY?



*Louis Television 23" —with new and improved sound system at 219 gns.*

because you've no other choice!

WHY—because no other Company offers such a unique service for the elegant home. Craftsmen-built television, radiogram and high fidelity systems in Chippendale, Sheraton, Queen Anne, Louis and other styles, with alternative colour finishes to ensure perfect blending with your own furnishings.

Why not telephone or write to us today for our brochure; better still call in and see us. We'll be pleased to give you details of our incomparable service—backed by leading retailers throughout the country.

**PERIOD HIGH FIDELITY LIMITED**

Conoley House, 14 Mount Street, Mayfair, London, W.1.  
Telephone: GROsvenor 4686



## NATURALLY HANDSOME

...in a 100% pure camel-hair cardigan. Created by Alan Paine from 4-ply camel hair. Styled with smart saddle shoulder. Also a camel-hair pullover—fully-fashioned. Incredibly soft. Wonderfully comfortable!

*Obtainable from most speciality shops and good stores. Write for nearest stockist in case of difficulty.*

Alan  Paine

*of Godalming*



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**



# THE Tatler

& BYSTANDER 2s 6d WEEKLY

3 OCTOBER, 1962

Volume 246 Number 3188

<b>GOING PLACES</b>	10	In Britain
	14	To eat: <i>by John Baker White</i>
	16	Abroad: <i>by Doone Beal</i>
<b>SOCIAL</b>	19	Pony Club Championships
	22	Commonwealth Dinner at Buckingham Palace
	23	Muriel Bowen's column
	24	Reception at India House
	25	Liberal Conference
	26	Yorkshire Cricket Festival
<b>FEATURES</b>	13	Why no British Michelin?: <i>by John Baker White</i>
	30	Wines for the life you live: <i>by Pamela Vandyke Price</i>
	27	County cuisine: <i>by Ilse Gray</i>
	32	Jump off with the clock: <i>by Angela Ince; photographs by Stephen Coe</i>
	38	Lord Kilbracken
<b>COUNTERSPY</b>	37	"Let's start with the caviare . . ." <i>by Elizabeth Williamson</i>
<b>FASHION</b>	40	Party gambit: <i>by Elizabeth Dickson</i>
<b>GOOD LOOKS</b>	47	Cleans up cleansers: <i>by Elizabeth Williamson</i>
<b>VERDICTS</b>	48	On plays: <i>by Pat Wallace</i>
	49	On books: <i>by Siriol Hugh-Jones</i>
	50	On films: <i>by Elspeth Grant</i>
	53	On records: <i>by Gerald Lascelles</i>
	53	On galleries: <i>by Robert Wraight</i>
<b>ROSES &amp; ROSE GROWING</b>	54	Doll's house roses: <i>by G. S. Fletcher</i>
<b>OTHER PEOPLE'S BABIES</b>	54	
<b>MOTORING</b>	56	Three new arrivals: <i>by Dudley Noble</i>
<b>WEDDINGS</b>	58	
<b>DINING IN</b>	60	Wines in the pot: <i>by Helen Burke</i>



Cover girl is Georgina Ward, soon to be seen in her first big film, *The Man Who Finally Died*, released by British Lion. The tapestry background provides the point of departure for this week's wine and food issue of the Tatler. Start on page 13 with John Baker White's answer to the question Why no British Michelin? Turn then to page 30 for Pamela Vandyke Price's witty catalogue of Wines for the life you live. And for those who have spent their holidays eating foreign, Ilse Gray provides a guide to English regional recipes in County Cuisine, page 27. Cover by John Timbers

Postage: Inland, 4½d. Canada, 1½d. Foreign, 6½d. Registered as a newspaper for transmission in the United Kingdom. Subscription rates: Great Britain and Eire: Twelve months, including Christmas number, £7 14s.; Six months, including Christmas number, £3 19s.; without Christmas number, £3 15s.; Canada: Twelve months, including Christmas number, £7 1s. (\$21.50); Six months, including Christmas number, £3 12s. 6d. (\$11.50); without Christmas number, £3 8s. 6d. (\$10.50 U.S.A. dollars); Twelve months, including Christmas number, \$22.50; Six months, including Christmas number, \$11.50; Six months without Christmas number, \$11.00. Elsewhere abroad: Twelve months, including Christmas number, £7 18s. 6d.; Six months, including Christmas number, £4 1s.; without Christmas number, £3 17s. 6d.

© 1962 ILLUSTRATED NEWSPAPERS LTD. INGRAM HOUSE 13-15 JOHN ADAM STREET ADELPHI LONDON W.C.2 (TRAFIGAR 7020)



# GOING PLACES

## SOCIAL & SPORTING

**Horse of the Year Show,** Wembley, to 6 October.

**Autumn Antiques Fair,** Town Hall, Chelsea, to 13 October. (To be opened by Mr. Cecil Beaton.)

**Women of the Year** luncheon, Savoy, 4 October. (Tickets, £2 10s., inc. wine & coffee, from Mrs. Vera Biggs, AMB 0191.)

**The Benenden Ball,** Mansion House, 5 October. (Tickets £2 10s. inc. dinner from Mrs. E. Dalrymple, Wycherleys, Benenden, Cranbrook, Kent.)

**Cesarewitch,** Newmarket, 6 October.

**Mermaid Ball,** Mansion House, 8 October, in aid of the Royal National Life-Boat Institution. (Tickets, £2 2s. inc. buffet supper, from Mrs. Susan With, Life-Boat House, 42 Grosvenor Gdns., S.W.1.)

**Bal Masque,** Grosvenor House, 9 October, in aid of the Mental Health National Appeal. (Tickets, £3 3s., inc. dinner from Mrs. Audrey Taylor, 8 Wimpole St., W.1.)

**Wiltshire Red Cross Ball,** Charlton Park, Malmesbury, 12 October.

**Chatsworth Horse Trials,** Derbyshire, 13 October.

**Cambridgeshire,** Newmarket, 17 October.

**Motor Show,** Earls Court, 17-27 October.

**Autumn Fair,** R.S.P.C.A. H.Q., 105 Jermyn St., S.W.1., 23 October.

**World Première:** Her Majesty the Queen has graciously consented to attend the World Première of *Lawrence of Arabia*, to be held on 10 December, at the Odeon Theatre, Leicester Square, in aid of The Save the Children Fund and The Soldiers', Sailors' and Airmen's Families Association. Tickets are now on sale at the theatre box-office.

## RACE MEETINGS

**Flat:** Newmarket, today and 4; Windsor, Haydock Park, 5, 6; Newmarket, Stockton, 6; Nottingham, 8, 9; Hurst Park, 9, 10; York, 10, 11 October.

**Steeplechases:** Worcester, Fontwell Park, today; Woore, 4; Uttoxeter, Hereford, Wetherby, 6; Carlisle, 6 and 8; Nottingham, 8 and 9; Hurst Park, 8, 9, 10; Cheltenham, 11 October.

## MUSICAL

**Covent Garden Opera.** *La Forza Del Destino*, 7 p.m., tonight, 6, 9, 12 October; *Der Rosenkavalier*, 7 p.m., 5, 8, 11 October; *Aida*, 7 p.m., 4 October. (cov 1066.)

**Royal Ballet,** Covent Garden. *Les Rendezvous*, *The Good Humoured Ladies*, *The Rite Of Spring*, 7.30 p.m., 10, 13, 17 October; *La Fille Mal Gardée*, 2.15 p.m., 13 October; *La Valse*, *The Two Pigeons*, 7.30 p.m., 16 October, 2.15 p.m., 20 October.

**Sadler's Wells Opera.** *Idomeneo*, 11, 18 October; *The Turn of the Screw*, 12, 20 October; *Carmen*, 13, 16, 19 October. (TER 1672/3.)

## ART

**Kokoschka Exhibition,** Tate Gallery, to 10 November.



DESMOND O'NEILL

Mr. Guy Prince, chairman of J.L.P. Lebègue & Co. Ltd., presides today at the opening of the annual Lebègue week-long tasting of French wines held in the company's candle-lit maze of cellars at Stainer Street

**Lord Mayor's Art Award Exhibition,** Guildhall Art Gallery, to 4 October.

**The Hallmark Collection,** Whitechapel Gallery, to 7 October.

**Nicholas Hawksmoor** (1661-1736), Arts Council Gallery, St. James's Square, to 6 October.

**Magda Cordell and John McHale** paintings, I.C.A. Gallery, Dover St., to 13 October.

**Recent Developments in Painting V,** Tooth's Gallery, to 13 October.

**R.P.S. International Exhibition of Photography,** Ilford House, Oxford St., to 10 Nov.

## EXHIBITIONS

**London Salon of Photography,** R.W.S. Galleries, Conduit St., to 6 October.

**Winter Sports Exhibition,** Alexandra Palace, to 6 October.

## FIRST NIGHTS

**Aldwych.** *Curtmantle*, 9 October. *Troilus & Cressida*, 15 October.

**Royal Court.** *Happy Days*, 10 October.

**Phoenix.** *Rock-a-bye Sailor*, 16 October.

## BRIGGS by Graham





# FIRST HOME

How to give wedding presents that bring real pleasure to a new home. Try silver from Mappin & Webb. It's lovely to look at, practical, always in good taste. Give the beauty of silver from Mappin & Webb, one of the famous shops in the world.



By Appointment to H.M. The Queen  
Silversmiths Mappin & Webb

*First visit*

## Mappin & Webb

*or write for catalogue*

172 REGENT STREET, W.1  
2 QUEEN VICTORIA STREET, E.C.4  
65 Brompton Road, S.W.3, Knightsbridge

BIRMINGHAM, CORNER OF BULL STREET AND TEMPLE ROW • SHEFFIELD, NORFOLK STREET • PARIS, 1 RUE DE LA PAIX



PARIS  
POINT  
OF  
VIEW  
AT

Debenham  
& Freebody

PHILLIPE VENET

Black, brown and beige mixture tweed by Lahondes of Paris is fashioned into a simple tailleur showing the new form-fitting jacket with narrow set sleeves, high-fastening stand-away collar and revers—designed by Phillipe Venet and copied exactly by Debenham & Freebody in the original fabric.

*Photographed by Peter Clark specially for Debenham & Freebody at the Rond-Point des Champs Élysees, Paris.*

DEBENHAM & FREEBODY WIGMORE STREET LONDON W1. LANGHAM 4444

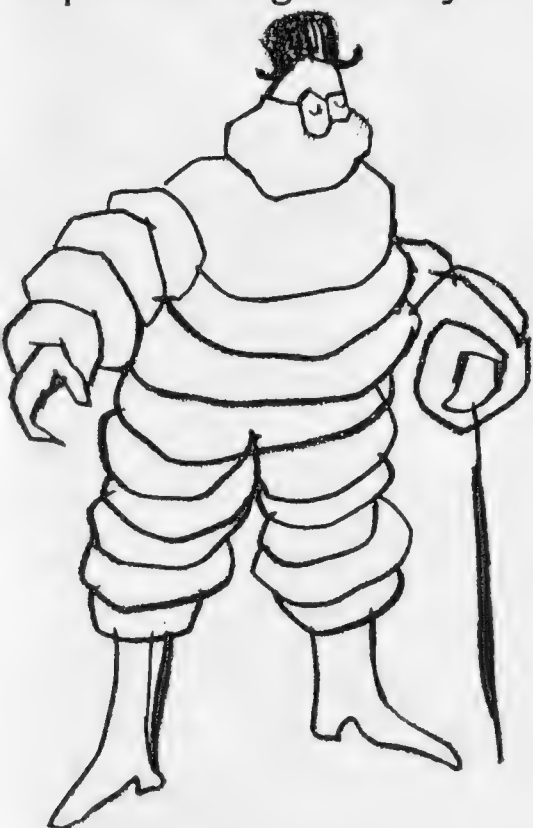




# WHY NO BRITISH MICHELIN?

An investigation conducted by John Baker White who also supplies a percentage analysis of pass marks for likely contenders

ILLUSTRATIONS BY SARAH DUNHAM



BY NOW THE PUBLISHERS OF THE FAMOUS *Guide Michelin* to France's hotels and restaurants must be fairly hardened to requests for a British edition, and anyone who writes about restaurants has the question "why isn't there a British Michelin" put to them about once a week. Ten years ago the answer was simple; there were not enough hotels and restaurants anywhere near to the high standards set by Michelin to make a guide possible. Today the answer is much more complex.

To produce in Britain anything like Michelin would be an expensive and lengthy task. It would involve a searching survey of tens of thousands of catering establishments ranging from large hotels to small country inns, the inspection of the kitchens and raw materials in them, the general standards of cleanliness and service, the degree of comfort, the contents of the cellar, and the quality of the cooking. Once the guide was completed, the process of checking, re-checking and dealing with complaints would begin.

The *Guide Michelin* organization employs at least a dozen highly trained inspectors, constantly on the move. It is on their reports, checking and re-checking one another, that restaurants and hotels are up or down graded. The proof of the efficiency of the system lies in the fact that disagreement with Michelin's judgments and gradings is a rare happening. But who would be prepared to embark on the expense of setting up such an organization for

Britain? The Automobile Association, with a network covering the whole country, does not attempt to do more than grade the hotels by size and general standards of comfort, while giving a rosette sign to smaller establishments with cooking above the average.

Anyone who attempted to produce a British Michelin would run into a major snag straight away—the rate at which new restaurants are opened, and at which existing establishments change hands. Imagine a "British Michelin" editor wrestling with the situation in the area bounded by Hyde Park, Sloane Street, Chelsea Embankment, and a line drawn from the Round Pond to Chelsea Old Church. Within that area nearly a dozen new restaurants have opened since the beginning of the year, while others have changed ownership and character. How would Michelin, or any other guide for that matter, keep up to date? And the same sort of movement is also going on outside London.

One of the reasons why Michelin is such a successful guide to eating well in France is that there the restaurant trade is still based largely on the family, as distinct from the brewery or multiple company which is such a feature in Britain today. The same establishment goes on generation after generation in the loving and dedicated care of the same family. *Prunier*, *Grand Vefour* and *Lapérouse* are shining examples in Paris. At the *Hotel Bourgeois* at Priay the son-in-law and daughter maintain the standards set by her mother, voted no less than three times the best cook in France. At Albi the *Hostellerie Grand St. Antoine* has been run by the Rieux family, son following father, since 1734.

There is the same kind of continuity of ownership at the *Hostellerie* at Vieux Pérouges, where Mon. Thibaut's father founded the committee that has recreated this lovely medieval township from the ruins it had become. The *Hotel Ricordeau* at Loue, with some of the best cooking in Northern France, is yet another example of how the family tradition is preserved.

There is another, and sharper, question that must be posed. How many restaurants in Britain would pass the hard and searching entrance examination for inclusion in the Michelin Guide? My guess, based upon fairly long and, I hope, thorough observation, is that the collective examination result sheet in terms of percentages would read something like this:

Comfort, equipment and décor	85%
Atmosphere .. .. .	50%
Equipment of kitchens ..	70%
Cleanliness of kitchens ..	50%
Quality of meat .. .. .	70%
Quality of game and poultry ..	30%
Quality of other raw products	60%
Quality of vegetable cooking	20%
Quality of wine lists .. ..	75%
Quality of service .. .. .	40%
Soups and Sauces .. .. .	20%
Decoration and presentation	
of dishes .. .. .	40%
Fresh fruits .. .. .	15%
Coffee .. .. .	20%

There is nothing much wrong with the quality of the meat in British restaurants today, though some of it is ruined by over-cooking. The wine lists of London compare very favourably with those of Paris, even sometimes to our advantage in regard to rare vintages and price. Our specialized fish cooking in restaurants like those of the Overtons and Wheeler groups, *Prunier*, *The Fisherman's Wharf* and *L'Escale* is first class.

In contrast, often a restaurant otherwise good will fall down on its sauces, and many, too many, packets and cubes go into making soups. Our vegetable cooking remains, by and large, lamentable. Indifferent standards of service arise from a serious shortage of highly trained head waiters and lack of interest in the job among the junior staff, but the Guild of Sommeliers has done quite a lot to improve the knowledge of wine waiters. One final point. How many hotels and restaurants in Britain can lay their hands on their hearts and say that they are not using deep-freeze prawns and "scampi," deep-freeze vegetables, and poultry out of broiler houses? I do not know for certain the mind of Michelin on this question, but I would be surprised if any restaurant using these products collected a rosette. But all that being said, Headmaster Michelin might well sum up by saying: "Coming on well, but more attention to detail needed."





# Enchanted

Lilting music which only Mr. Strauss knew how to compose. A fitting prelude to delicious coffee which only the Viennese knew how to make; a secret of blending that made a city famous.

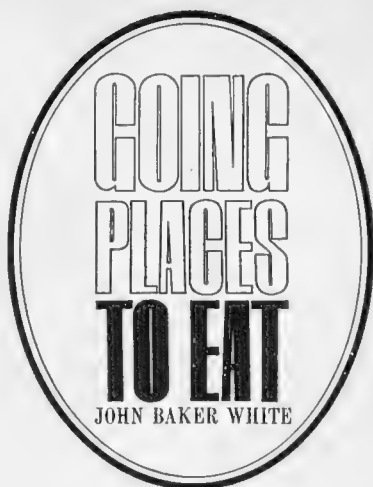


## Interlude

Three hundred years ago Vienna learnt this secret from the Turks; a special seasoning made from figs. Tasteless in itself, when added to a blend of fine coffees, this brings out their flavour to the full. "Blue Danube" is a true Viennese Coffee brought to this country thirty years ago. The light Breakfast Roast is fresh and delicious with milk. The After-Dinner Roast has a fuller, richer flavour; a fitting climax to a well chosen menu. Freshly packed in vacuum-sealed tins.

## Blue Danube Viennese Coffee

GLORIA PRODUCTS LTD.  
125 PARKWAY, N.W.1.



## Truffles in Soho

C.S. . . . Closed Sundays  
W.B. . . . Wise to book a table

**The Magnum Room**, 56 Frith Street. (GER 5412.) C.S. Now a firmly established member of the Wheeler group, this most pleasant restaurant has a new and wide menu of specialities. Let me quote two. "Sole Magnum 17/6. Steamed in a white Burgundy sauce. Garnished with shrimps, oysters, mussels or lobster claw and *Pomme Duchesse*." And "Tournedo Gabrielle 16/6. Grilled with tomatoes and mushrooms. Garnished with heart of bruised lettuce. Served with *Sauce Madeira* and slices of truffles." These are pointers to a menu that includes six trout, five lobster, seven sole, three tournedo, and three lamb cutlet, speciality dishes, besides fish and meats from the charcoal grill. To go with it fine wines at most moderate prices, considering what they are. And in addition to the usual high standard of service in the Wheeler restaurants, Bernard Walsh and his two charming daughters are about the place to make sure that you are happy. W.B.

**Taste The World**, Leicester Square. Open midday to midnight seven days in the week. Former journalist Mr. Stephen Kennedy is a man with original ideas. This is a functional, no-frills, serve-yourself restaurant with a difference. It offers the national dishes of 12 different countries. I noted a N.Y. Porterhouse steak for 6s. 11d., Hungarian goulash 5s. 6d., Chinese Feast 5s. 11d., Israel pickled salt beef 3s. 11d., Danish or Swedish Table 4s. 11d. The British contribution is a one-pound helping of roast beef. If you do not mind self-service and cosmopolitan company you can leave well satisfied, without drink but with coffee, for about 7s. 6d. to 8s. There are carafe wines and beer available. Should suit hungry children with a sense of travel-urge.



Mr. Niki, the singing proprietor of Chez Luba who receives customers himself and does most of the cooking. Has guided the restaurant from a fish-&-chip café to a haunt of stars in nine years

**Three Vikings**, 84 Brewer Street (Regent Street end). (REG 4849.) C.S. This restaurant, well known for its Scandinavian cooking, has started what seems a most sensible idea. Downstairs they serve hot dishes, upstairs cold only, and you help yourself. Arranged on a long table in tasteful array round the flags of Norway, Sweden and Denmark are cold collations of meat and fish, with salads for which these countries are famous. The all-in cost—and you decide how much you will eat—is 14s. 6d.

### Wine note

To those interested in the rare and lesser known wines of France, Asher Storey's new list is a delight. It can be obtained by writing to them at 127 Lower Thames Street, London, E.C.3. It is interesting to note that it contains 10 wines costing half-a-sovereign, or less, per bottle, an indication that drinking unusual wines need not be expensive. The story of the wine of Château Grillet is fascinating and is deservedly given a whole page to itself. The most that has been produced from a vintage of this wine is 15 casks. In 1961 there were three.

. . . and a reminder

**Alberts**, 53 Beak Street. (GER 1296.) Long-established and excellent value for money.

**Adria Hotel restaurant**, 88 Queens Gate. (FRE 3391.) Welcomes non-residents and offers an adequate dinner for 8s. 6d.

**London Steak House**, 73 Old Brompton Road. (KNI 6195.) Its name explains its menu; you can do well for about 15s. without wine.

**Cadogan restaurant**, Cadogan Hotel, Sloane Street.

(BEL 7141.) In a pleasant room, set lunch, or dinner, or grills are available; interesting wine list. **Claridge's**, Brook Street. (MAY 8860.) Luncheon is an experience in one of the few remaining great restaurants.

## CABARET CALENDAR



Shirley Bassey (above) has solo cabaret spot at the **Talk of the Town**. It is her first visit to this particular nightspot; her programme combines her own popular hits, point numbers and some new songs. Plus the floorshow at 10 o'clock **Pigalle** (REG 7746). A new show opened this week. Tropical Paradise draws its stars from Fiji, with Carmita, and from New Zealand, with the Maori High-Five. Elaborate production by Billy Petch  
New night spot: **The Stage Door**, St. Alban's Street; late-night supper room



ONLY SIXTEEN & NINE  
 CRISTAL DRY - THE WINE FOR LAUNCHING THE BRIDE  
 CRISTAL DRY - THE WINE FOR LAUNCHING THE BRIDE  
 16'9 from your Wine Merchant  
 or direct from  
**PETER DOMINIC LTD**  
 WINE SHIPPERS  
 Vault 20  
 HORSHAM · SUSSEX  
 ONLY SIXTEEN & NINE



"Yes darling that's  
 fine, but do let's  
 have dinner at  
 Henri's before or  
 after the show"

*Goodheads Ltd*

**HENRI'S GRILL  
 & OYSTER BAR**

for Luncheons, Theatre Dinners  
 and After Theatre Breakfasts

41 MAIDEN LANE · STRAND · LONDON WC2  
 Telephone: Temple Bar 1358-9



### *Mohair and Worsted by* **ERIC HILL**

"Jane." Overcheck dress with black velvet collar. Colours: Espresso Brown, Persian Blue and Sage Green. Hip sizes 36-42. Also for the woman of 5' 2".

**13** guineas

*Dresses—first floor*

# **MARSHALL & SNELGROVE**

**OXFORD STREET, LONDON, W.1**  
 and SOUTHPORT, LEEDS, LEICESTER, MANCHESTER



## Spice Bolognese

I HAD SEEN "BOLOGNA" STENCILLED inside shoes I have bought as far away as New York; consumed, in my time, quantities of Bolognese sauce; I even glimpsed the city, itself, piled up and sprawling on its hills, from the railway line. And wondered about it. The reputation of its food and its shops finally got me there.

Far smaller than Milan yet still one of the most industrial cities of Italy, it is much more beautiful than the label "industrial" might ever lead one to suppose. Its nicknames tell their own tale: "the red city," for all its buildings are of rosy red brick; "the learned city"—it is the seat of Italy's oldest university—and "city of towers." Out of Bologna's original 200 medieval towers, 14 remain, relics of the centuries-old feud with Florence when both were city states. The old part of the city is not some picturesque quarter tucked away, it is the city. Two huge main squares, Piazza del Nettuno and Piazza Maggiore, have wonderful Renaissance proportions of arcades and porticoes and campaniles. There is promise of some interesting buildings, especially churches, to explore. But in the knowledge that its art treasures are less than the glories of nearby Parma, Ferrara and Ravenna, one's attention is quickly riveted on to its two chief *raison d'être*: its restaurants



and its 36 kilometres of arcades, housing some of the best and cheapest shops in Italy. Buying shoes, especially, makes for an absolute field-day. It is almost worth taking along a small empty suitcase to accommodate them. Every other shop sells shoes. For large sizes, try Regal in Via Indipendenza; for the super-chic, Magli in Piazza della Mercanzia. Ritz Sadler (in Via Indipendenza) is the Hermès of Bologna, at less than half the price; near to it, Al Gingillo has gorgeous costume jewellery. Dress shops by the score have pretty little suits selling for around £6. Other buys are lovely belts, bags and accessories (they have coloured patent down to a fine art and a low-priced price); handsome leather blotters and pocket books; glass—huge, bright coloured goblets, equally good for either Martini mixing or

bathsalts or simply to decorate, at under £1. Perhaps I should make the framework of the shopping area clear, for it is particularly easy to grasp. The Loggia del Pavalone follows one side of the Cathedral, in the main Piazza Nettuno. Below the Piazza runs a large T-shaped junction. The top of the T is Via Rizzoli, culminating in Piazza della Mercanzia (in which is one of the best dress boutiques, Cesare). The other side of the T is Via Ugo Bassi, and the stem is formed by the long, straight Via Indipendenza, which has *en masse* some of the best shops of all. One day is enough to skim the cream, but there is a proviso: check that your visit does not coincide with any public holidays or feast days when the shops, unlike those of more tourist-conscious Rome and Florence, are shuttered like the dead.

No feast day, however, affects the restaurants in which the Bolognese spend large portions of both their time and their money. Al Papagallo is the most famous, as is testified by the usual gallery of signed portraits which line its walls. Bologna is the traditional home of pasta, but in my view it is a pity to waste one's gastronomic capacity on it here, for there is some far more exciting fare available: chicken soufflé, chicken with champagne sauce, fillets of turkey cooked in sauce Mouseline and truffles, then baked in pastry, to name only a few

dishes from a lengthy menu. Papagallo is, incidentally, one of the few restaurants whose menu is translated. Mostly, you are paid the compliment of understanding Italian or, at least, French. Some other good restaurants among many are Sampieri (attractively rustic, low-lit, has dancing in a little bar); Nerina, in Piazza Galileo, where the speciality is noodles done with truffles and cheese; Tre Vecchi—large, pleasant outdoor terrace; and my favourite of all, which I proudly discovered "by nose" and only later found out had a growing reputation—Don Chisciotte, in Via degli Albari. It has a snack bar at street level, and a small and most elegant restaurant upstairs. Their Quiche Lorraine is unmatched and unforgettable. For the rest, ask the advice of the charming manager, Signor Giganti, who comes and talks to all of his guests. With persuasion, he may even allow you an eyefull of the kitchen and its methods. It is worth a week at the Cordon Bleu. The Majestic-Baglioni hotel is super-luxe: (top prices, around £3 10s. a night). Or you can do well for slightly less at the Jolly, and several others. Compared with Florence and Venice, of course, Bologna is no pilgrimage. But should you be in the vicinity, neither is it a city to bypass. I found there more things that I wanted and could afford to buy than on a recent trip to Paris.



Bologna: city of towers and arcades



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**





THE TATLER  
3 OCTOBER 1962

# PONIES AT STONELEIGH



Adrienne Sharp of the Hurworth Hunt splashes through a ford just before the finish of the team event of the Pony Club Horse Trial Championships. Falcon photographed the young riders on finals day in the grounds of Stoneleigh Abbey, Kenilworth, where the championships were held by permission of Lord Leigh. More pictures overleaf. Muriel Bowen's column is on page 22



## PONIES AT STONELEIGH

CONTINUED



*Jackie Standfield of the Cowdray Hunt nears the finish of the cross-country*



*Roger Horne of the Tiverton Hunt*



*Sally Brake and Frances Clark*



*The winning team, the Duke of Buccleuch's Hunt. Janice Morrison, Joseph Scott-Plummer, Diana Watherston and Diana Scott*





*Elizabeth Wedd of the Newmarket and Thurlow Hunt*



*Victoria Rees-Reynolds of the Chiddingfold Farmers' Hunt*



*Roger Horne on his pony Little Squaw; Willey Tiverton holds the reins*



*Mrs. Ivor Davies and her daughter Wanda Alexander Colquhoun*



*Auriol Taverner and Elizabeth Wedd*



*Pamela Toler of the Cheshire Hunt (South)*



*Timekeeper Mr. J. Orr and judge Lt.-Col. R. H. L. Brackenbury*



# DINNER AT THE PALACE

For royal guests and Commonwealth Premiers



*The Queen Mother smiles and waves to the crowds on the way to Buckingham Palace for the dinner given by the Queen and Prince Philip for the statesmen attending the Commonwealth Prime Ministers' Conference*



*Princess Margaret in tiara and diamonds arrives with the Earl of Snowdon*



*The Duke and Duchess of Kent with Princess Alexandra and Princess Marina Duchess of Kent on their way to the Palace*

## MURIEL BOWEN REPORTS

THE Commonwealth Prime Ministers' Conference could well have been a social shambles but for the timely action of SIR ERIC HARRISON, the Australian High Commissioner. He it was who quietly dreamed up a "non-invitation pact" and unfolded the idea to his Prime Minister, Mr. MENZIES, who was enthusiastic. He then sold the idea—that visiting Prime Ministers and their retinues should not be invited to each other's parties—to the other High Commissioners. All round there was a diplomatic sigh of relief. The result was that parties were largely held in homes rather than in hotel ballrooms, there were no road blocks of diplomatic limousines, and wives who had travelled by air with its luggage limitations were greatly relieved that that little black dress had not to be dolled up in 15 different ways.

The most glamorous night of the Prime Ministers' visit was the dinner party at Buckingham Palace given by the Queen and Prince Philip and for which they and other members of the Royal family had returned from Balmoral. The night was in keeping with the occasion. A huge golden moon silhouetted the Palace against a paling sky just as guests arrived for the dinner.

It was a glittering spectacle as a fleet of cars drove through the Palace gates, each one lit up inside to show off beautiful dresses and exquisite jewels. The Queen in one of her favourite billowing gowns and wearing a diamond tiara depicting the rose, the thistle, the shamrock and the leek joined her Prime Ministers at precisely 8.20 p.m. Drinks were passed round by the Palace stewards and ten minutes later the Queen led the way to the gold and white ballroom.

Time was when Prime Ministers and their wives sat at one great long table stretching almost from end to end of the room. The Queen prefers these dinners to be much more informal. There were a series of round tables. A happy arrangement. As the Queen Mother remarked to the Canadian Prime Minister, Mr. DIEFENBAKER: "It is easier to chat at small tables."

## NEW ZEALAND'S PARTY

When Mr. MACDONALD, the New Zealand High Commissioner, and Mrs. Macdonald gave a party at the Savoy for his Prime Minister, Mr. KEITH HOLYOAKE, the ballroom was packed to near suffocation point. It soon became evident as all the distinguished captains of industry, Service brass, and pillars of the City had edged their way in, that if Mr. Macdonald had thrown a roof over

Trafalgar Square and given the party there, the space would still have been insufficient for those who wanted to come and pay a compliment to New Zealand.

SIR GEORGE & THE HON. LADY SCHUSTER were there, also Mr. & Mrs. TED DEXTER, Mr. & Mrs. JOHN A. MCCONOCHE, EARL MOUNTBATTEN OF BURMA, Mr. & Mrs. F. E. HARMER, BRIGADIER & Mrs. A. ABEL SMITH, and Mr. JOHN TILNEY, M.P., & Mrs. TILNEY. Still more were: MAJOR GEN. SIR CHARLES DUNPHIE & LADY DUNPHIE, LORD & LADY ROBENS OF WOLDINGHAM, Mr. & Mrs. W. H. ACKROYD, Mr. & Mrs. R. G. LUND, DR. & Mrs. V. ARMSTRONG, Mr. & Mrs. BILLY GRIFFITH, Mr. & Mrs. L. H. WHITE, Mr. & Mrs. K. I. HALL, LORD & LADY GODBER, and SIR CHRISTOPHER & LADY CHANCELLOR.

There was sadness that the most faithful of our friends, New Zealand, looks like the one to be hurt most by our going into Europe. "If there is a tax on New Zealand butter it will be as if the English put even more tax on our whisky," said a big Scot with a moustache. The New Zealanders were very touched. It was difficult to get away from the Common Market, though Mr. Holyoake, a jolly man, was keeping off it. His daughter, Diana, a tall, slim girl with a beehive of blonde hair, was the subject of one of his quips. "She's had a marvellous time over here, though I understand she didn't make the grade



for the last job she went after. She wanted to be a waitress."

#### CONFERENCE COMMENTARY

The Conference had its diverse social moments. There was the towering figure of the Prime Minister of Jamaica who looks like an 18th-century composer with crinkly white hair at either side of his bald pate. Not for him the outmoded idea of waiting for an introduction, he introduced himself: "I Busta. And you?" There was DAME PATTIE MENZIES refusing another glass of champagne "because I promised to be back to kiss my grandchildren 'Good night.'"

That consummate hostess among the High Commission wives, Mrs. GEORGE DREW, gave a birthday party—complete with cake—for Mr. DIEFENBAKER. "There simply had to be a cake, because birthdays in Canada are always celebrated with a cake regardless of age," Mrs. Drew told me. It was such a good cake that Mr. Diefenbaker had the remains of it wrapped up and he and his staff polished it off with afternoon tea on the plane back to Canada.

But quite the best story of the Conference was the one about the West African Prime Minister who went to lunch in Chapel Street on the first Sunday of the Conference and arrived at the wrong house. A new 16-year-old Irish maid opened the door. After preliminary exchanges this was the conversation that ensued:

*Maid* (addressing Madam from bottom of stairs, door still open): There's a black man in fancy dress at the door who says he's invited to lunch.

*Madam* (washing her hair): He must be a Prime Minister. Explain to him nicely that he's come to the wrong house.

*Maid* (to P.M.): She said to tell you nicely that you must be at the wrong house.

#### LIBERAL THUNDER-STEALER

The Liberals were in full sloop at Llandudno for their annual Assembly. There were smiling faces, weighty speeches—and some stealing of political clothing, for after weeks of thinking up her Common Market speech Mrs. JO GRIMOND had the unpleasant experience of hearing all her best ideas used by another delegate, Mr. MARK BONHAM CARTER, her brother, in his speech.

Generously she said afterwards: "It was a nuisance, but it was more important that Mark should make a good speech." He talked to run-of-the-mill delegates admitted free but his sister had the more difficult task of inspiring a rather exclusive after-dinner gathering, whose members had paid 7s. 6d. for the pleasure of being talked at!

I had imagined that Mrs. Grimond, being a daughter of Lady Violet Bonham

CONTINUED OVERLEAF

## COCKTAILS AT THE SAVOY

New Zealand's High Commissioner, the Hon. T. L. Macdonald, gave the party in honour of his Prime Minister, the Rt. Hon. Keith Holyoake

PHOTOGRAPHS: VAN HALLAN

Earl Mountbatten of Burma, Mrs. T. L. Macdonald, wife of the New Zealand High Commissioner, and Mr. Holyoake, Prime Minister of New Zealand



Mr. Hugh Gaitskell and Mr. Walter Nash, Leader of the Opposition in New Zealand



The Hon. J. R. Marshall, Deputy Prime Minister of New Zealand, and Miss Diana Holyoake



Lady Robens of Woldingham, Lord Robens and the Earl of Home

# RECEPTION AT INDIA HOUSE

India's High Commissioner, Mr. M. T. Chagla, gave the party in honour of his Prime Minister, Mr. Nehru



*Mrs. Shrimati Tagore, Mrs. Hector Thacker, and Mrs. Dhun Guzdar*

PHOTOGRAPHS: TOM HUSTLER



*Mr. Nehru at the reception*



*Mr. P. C. D. Nambiar and Mrs. V. R. Bhatt*



*The Maharanee and Maharajah of Cooch Behar*

## MURIEL BOWEN CONTINUED

Carter, had first come to Liberal Assemblies in her pram but in fact this was her first. Nevertheless she's an ardent politician: "The pace has hotted up lately ... there's been a garden party every Saturday all summer ... a bazaar almost every Saturday to Christmas ... and two rallies a week booked to the end of June. ..."

### ZIP GOES THE CONFERENCE

There were 1,500 Liberals shedding great quantities of political fervour. In the 30-50 age group mainly, full of enthusiasm, but their keen minds lacking a little as yet, when it came to the political adroitness necessary to graft their new ideas on to the present political position. Many of them were young professional and business men. ("Next year I hope to have a nursery so that they can bring their wives and babies," Mrs. Grimond told me.) The Assembly, though, was not an entirely young and coming new world. There was SIR FELIX BRUNNER, the Liberals' President and uncle of the Duchess of Kent, who stood for the House of Commons years before I was born.

There was much party-going, and intriguing snippets of conversation drifted back to the genteel boarding houses along the Promenade. The nimble brain of Mr. FRANK BYERS was credited with the prediction that the manufacturer who produces magnetic zip fasteners—so that wives can get into their evening dresses unaided—will become a millionaire.

### PROPHETIC HEADSCARF

Best meal of the week was the lunch of the North Wales Women's Liberal Federation, which was superbly planned by Mrs. LILY WISE & Mrs. R. R. WILLIAMS. And Mrs. GEORGE GRUBB, MISS HEATHER HARVEY, Mrs. ERIC LUBBOCK, LADY BRUNNER, Mrs. EMLYN HOOSON and Mrs. J. H. THORPE added a bright note to it with their very smart hats.

But pleasures such as these were not for COL. R. L. GARDNER THORPE, the Party's Treasurer, who was busy in his counting house, a caravan by the Assembly Hall. "We've collected £50,300 in the first six months of this year compared to £46,000 in the whole of last year," he told me. His latest gimmick, a headscarf with politicians' signatures on it which raised hundreds of pounds in the first week of sales. One signature is missing from the scarf, Mr. Grimond's. "I don't think it would be right to have the signature of a future Prime Minister on a headscarf," explained Col. Gardner Thorpe.



# Those lively Liberals

Hopes of a political comeback ensured sparkling speeches and cheerful delegates at the Liberal Party's annual assembly at Llandudno. Mrs. Jo Grimond hopes to have a nursery for next year's so that the younger Liberals can bring their families

PHOTOGRAPHS: VAN HALLAN



*Mr. Jo Grimond, the party leader, and Mr. Mark Bonham Carter*



*The Hon. Mrs. Heathcoat-Amory*



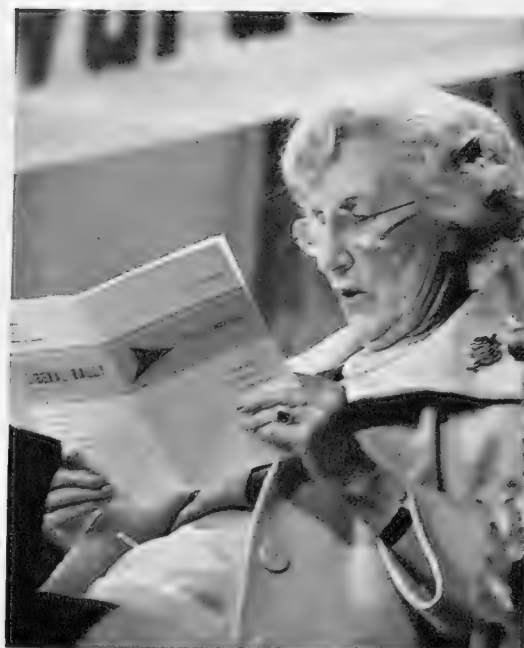
*Mrs. Eric Lubbock, wife of the Orpington victor*



*Mrs. Jo Grimond*



*Mrs. Emlyn Hooson*



*Lady Violet Bonham Carter*



*Brig. Sir Frank Medlicott*

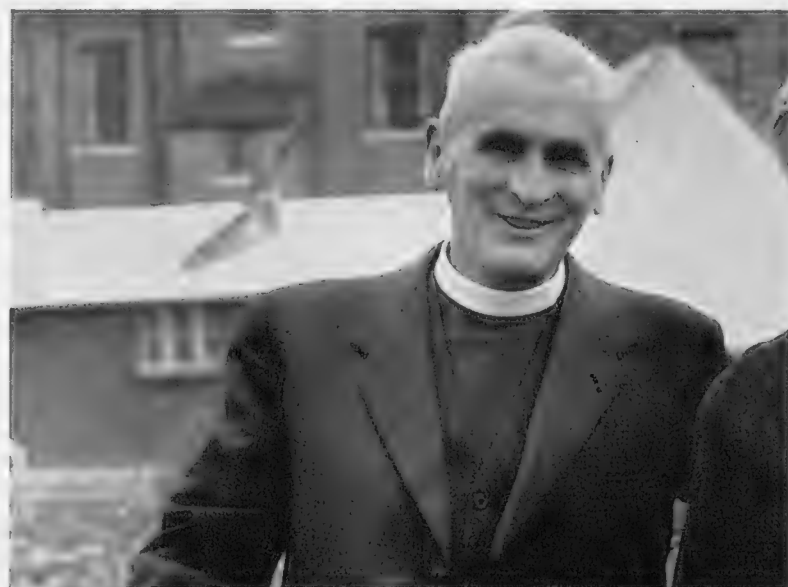


*R. Gale of Middlesex hits out for the Players*

# CRICKETERS AND COUNCILLORS ...

PHOTOGRAPHS: VAN HALLAN

... a Bishop as well, turned out to watch the last day of the Gentlemen and Players match in the Scarborough Cricket Festival. The Players won by 7 wickets



*Above: Among the spectators was the Bishop of Hull, the Rt. Rev. George Frederick Townley. Below: The Mayor and Mayoress of Scarborough, Alderman and Mrs. W. H. Smith*

*Former Essex captain Mr. T. N. Pearce with his wife and Mr. W. A. Wood, chairman of the Scarborough Cricket Club*

*Mrs. A. B. Sharman, wife of the vice-chairman of Headingley & Leeds Cricket, Football & Athletics Club, with Mrs. J. M. Whitaker, wife of the vice-chairman of the North Riding County Council*



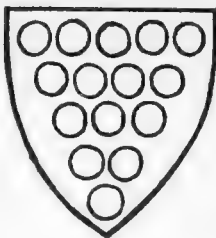


# COUNTY CUISINE



The English by now have become so well accustomed to praising the food of almost every other country in Europe that there's a real danger we'll forget the excellence of our own regional cookery altogether. Fortunately the recipes have all been preserved and there are restaurants in London that still prepare them. For example the Lancashire Hot Pot, the Old Chicken Kentish Pudding and the Hampshire Roll (seen with the Cornish Pasties in the picture) are all on the menu at Simpson's in the Strand. Turn overleaf for the recipes and a run-down on regional dishes from a dozen other English counties.

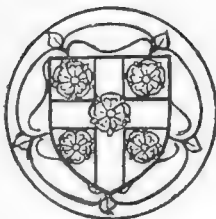
COLLATIONS BY ILSE GRAY PICTURE BY TESSA GRIMSHAW



## CORNWALL

**Cornish Pasty:** Shortcrust pastry, 1 lb. lean rump steak, 1 onion, 3 potatoes, chopped parsley, salt and pepper. Roll out pastry less than  $\frac{1}{4}$  in. thick, cut into large rounds. In centre of each round put the mixture of chopped steak, onion, potato and seasoning, sprinkle with parsley. Wet round edge of pastry, press together and crimp edges down centre with fingers. Brush with egg and make air holes. Bake in hot oven for about 15 minutes, then low heat for at least  $1\frac{1}{2}$  hours. Some people add calves' liver, carrots and turnips. In Cornwall they put anything into a pasty from rabbits or bacon and eggs to jam or blackberries and apples. See picture on page 27.

**Star-Gazy Pie:** fresh herrings, mackerel or pilchards to fill a medium-size pie dish, 6 eggs, several rashers fat bacon, 2 tablespoons tarragon vinegar, salt, pepper, parsley, fine breadcrumbs, pastry for crust. Scale and open the fish, remove bones, and season inside with salt, pepper and chopped parsley. Roll up neatly. Butter the pie dish and sprinkle into it a thick layer of breadcrumbs. Put in alternate layers of fish and then breadcrumbs. Cover with slices of fat bacon, pour over a mixture of the eggs beaten up with the vinegar (or if preferred with a gill of cream). Cover with pie crust. Arrange heads of fish in centre of pastry, bake in a well heated oven. Serve with a piece of parsley in mouth of each fish.



## CUMBERLAND

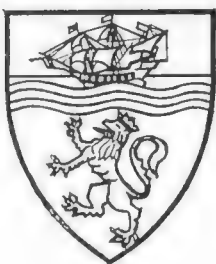
**Cumberland Sauce** (served with ham, mutton, venison or brawn): 3 tablespoons redcurrant jelly, 2 lumps sugar, 1 orange, 1 lemon, 2 glasses red wine, 1 teaspoon cornflour. Rub sugar over orange rind until thoroughly soaked. Put in a saucepan together with orange juice, lemon juice, thinly pared lemon skin and the jelly. Boil the wine and add to pan. Bring mixture to the boil, simmer for 5 to 7 minutes. Add cornflour blended with a dessertspoon of water. Cook, stirring, for about a minute to thicken. Strain and serve cold. Flavour improves if kept a day or so in a cool place.

**Rum Butter** (used as a filling for cakes, or sauce for Christmas pudding, and traditionally offered at a new-born baby's "head wetting"): 1 lb. butter, 2 lb. soft brown sugar, 2 small glasses rum, nutmeg and cinnamon to taste. Beat the butter, beat in sugar, then rum, nutmeg and cinnamon. Put into a china bowl and smooth top—it must on no account have a rough or rocky appearance.



## DERBYSHIRE

**Bakewell Pudding** (the result of a misunderstanding between mistress and cook at the Rutland Arms Inn over 100 years ago): 5 egg yolks, 3 egg whites, 6 oz. castor sugar, 4 oz. butter, strawberry jam, almond essence (optional), puff pastry. Line a flan ring or baking tin (traditionally oval) about 7 in. across with puff pastry, spread with strawberry jam and cover with the following egg mixture—gently melt together butter and sugar, mix in egg yolks and whites and essence. Bake in hot oven (Regulo 7 or 425 deg. F.) for 15 minutes, then medium oven (Regulo 4, or 350 deg. F.) for 25 minutes. Serve hot or cold.



## DEVONSHIRE

**Devonshire Splits** (also made in Cornwall): 1 lb. plain flour, pinch salt, 1 oz. butter, 1 oz. sugar, 1 oz. yeast, approx.  $\frac{1}{2}$  pint warm milk. Cream yeast with 1 teaspoon of sugar, pour over half the milk and mix thoroughly. Sprinkle with a little flour and leave in a warm place for about 20 minutes until surface is covered with little bubbles. Sieve flour and salt, rub in the butter, add rest of sugar, then gradually work in yeast liquid and enough of the rest of the milk to make a firm dough. Knead lightly. Put in a warm place to "prove" for an hour. Turn on to floured board, knead well, shape into rounds, place on greased tin. Allow to "prove" for another 15 minutes then bake in a very hot oven (Regulo 8 or 475 deg. F.) for about 10 minutes.



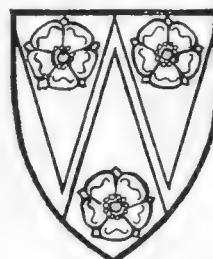
## HAMPSHIRE

**Hampshire Roll** (recipe from Simpson's in the Strand): 6 oz. butter, 6 oz. sugar, 2 eggs, 12 oz. flour,  $\frac{1}{2}$  oz. baking powder, pinch of salt, a little milk, a little apricot jam, 2 lb. sliced apples. For the sauce—8 oz. apricot jam,  $\frac{1}{4}$  pint water, 1 teaspoon cornflour. Cream together butter and sugar, beat in eggs. Sift together flour, baking powder and salt and add to mixture. Moisten with milk to sponge-cake consistency. Grease a baking sleeve, line the bottom with apricot jam. Put in the sliced apples and pour on the mixture, spreading it level on top. Bake in a moderate oven for 45 minutes. Turn out on to a dish. Serve hot with apricot sauce. To make the sauce bring apricot jam and water to the boil, thicken with cornflour (mixed to a paste with a little cold water). Allow to boil for 1 minute, stirring constantly.



## KENT

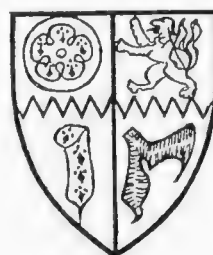
**Chicken Kentish Pudding** (for 4 people): two 2 lb. chickens, cut in half; 1 lb. salt belly of pork, 4 oz. chopped onions, pepper and salt, chopped parsley,  $1\frac{1}{2}$  lb. suet paste. Simmer the belly of pork for three-quarters of an hour. Line a pudding basin with some of the paste. Put in two halves of the chicken with some of the onions, and half the pork, sliced. Then the other two pieces of chicken, and finally the rest of the onions and pork. Sprinkle with salt and pepper and the parsley, cover with water. Cover the basin with the rest of the paste, and boil for two and a half hours, or steam for two hours. See picture on page 27.



## LANCASHIRE

**Lancashire Hot Pot** (recipe from Simpson's in the Strand): 2 mutton (or lamb) chops per person, sliced onions, sliced potatoes. Boil the chops rapidly to remove excess fat, then leave to cool. Put a layer of sliced potatoes in an earthenware casserole, then a layer of sliced onions. Cover with a layer of chops. Season each layer. If the casserole is a very deep one, repeat the process. Now cover the meat with a layer of thickly sliced potatoes. Barely cover with water and cook, covered, in a low oven for 2 to 3 hours. Remove lid for last 20 minutes to let potatoes brown. Garnish with parsley and, possibly, sliced tomatoes (added when potatoes are browning). In some very old recipes oysters, kidneys and mushrooms were added. In Lancashire, the hot pot is served with pickled red cabbage. See picture on page 27.

**Eccles Cakes:** 8 oz. puff pastry, 1 oz. butter, 4 oz. currants, juice of  $\frac{1}{2}$  a lemon, 1 oz. chopped peel, grated nutmeg, spice, 1 oz. sugar, egg white to glaze. Roll out pastry to about  $\frac{1}{8}$  in. thick, cut into rounds. Melt butter, add fruit, peel, sugar, lemon juice and spice. Put a spoonful of mixture on each round. Gather up edges to make a bag, moisten and squeeze ends together. Turn over, flatten with rolling pin or hands, make two slits with a knife, brush with egg white, sprinkle with sugar, and bake for about 15 minutes in a hot oven (Regulo 8, 450 deg. F.).



## LEICESTERSHIRE

**Melton Mowbray Pie:**  $\frac{3}{4}$  lb. lard,  $\frac{1}{2}$  pint milk and water, 2 lb. flour, pinch salt, egg yolk and milk to glaze, 3 lb. pork, 1 teaspoon anchovy essence, salt and pepper. Remove skin, bone and gristle, cover meat with cold water and stew gently for an hour (the stock will form a stiff jelly when cold). Season and strain. For the crust, boil the fat in milk and water, pour into flour and salt and mix to a soft dough. Set aside  $\frac{1}{4}$  of the dough in a warm place. Let the rest cool, then knead well. Line a greased,



loose-bottomed 8-in. cake tin with the pastry to  $\frac{1}{2}$  in. above top. Cut meat into small pieces, add salt, pepper and anchovy essence and press firmly into case. With pastry set aside make a lid and rose and leaves for decoration. Cover with lid, seal well, then decorate—making a hole under the rose. Brush with egg and milk mixture, bake in slow oven for about 3 hours. When brown, remove rose and pour in hot stock via a funnel until full. When cold and almost set replace rose.

## NORTHUMBERLAND

**Singin' Hinny:** 1 lb. plain flour, 4 oz. lard, 4 oz. butter,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon bicarbonate of soda, 6 oz. currants, milk to mix. Rub fat into flour, mix in salt, cream of tartar and bicarbonate of soda. Add well cleaned currants. Make firm dough with a little milk. Roll out  $\frac{1}{4}$  in. thick, prick, bake on hot greased girdle (or thick frying pan) until under-side is brown, turn and cook other side. Turn again to heat through, cut into pieces, split, butter and serve hot. If the cake is too large to cook in one piece it can be cut into quarters.

## OXFORDSHIRE

**Banbury Cakes:** 8 oz. rough puff pastry, 2 oz. brown sugar, 1 oz. ground almonds,  $\frac{1}{2}$  level teaspoon mixed spice, 1 oz. butter, 2 oz. mixed peel, 1 small egg, 4 oz. currants. Cream butter and sugar, add beaten egg and mix thoroughly. Add ground almonds, mixed peel and currants. Roll out pastry thinly, cut into 5 in. rounds. Damp half round edge. Put a spoonful of filling in each round. Draw dampened edge over filling on top of other edge. Press lightly together. Form into oval, turn over, flatten slightly. Glaze and sprinkle with sugar. Bake in hot oven for about 20 to 25 minutes.

## SOMERSET

**Bath Buns:**  $\frac{1}{2}$  lb. flour, 1 egg,  $\frac{1}{2}$  oz. yeast, 3 oz. lard,  $\frac{1}{4}$  pint milk, 3 oz. castor sugar, 2 oz. sultanas,  $1\frac{1}{2}$  oz. peel, 1 oz. loaf sugar. Rub lard into the flour, cream the yeast, add milk and egg. Beat well to a dough. Put to rise to double the size. Beat in sugar, chopped peel, and sultanas. Form into small buns and leave to rise. Brush over with egg, sprinkle with crushed loaf sugar. Bake for 10 minutes at 475 deg. F., Regulo 8-9.

**Somerset Apple Cake:**  $\frac{1}{2}$  lb. flour, 3-4 oz. fat, 3-4 oz. sugar (according to taste), 1 egg, little mixed spice, 1 lb. chopped cooking apples. Rub fat into flour, add sugar, spice and chopped apples, mix with beaten egg. Spread in pie plate or shallow dish, bake till brown in fairly hot oven. Serve hot sprinkled with sugar.

**Veal in Cider:**  $1\frac{1}{2}$  lb. stewing veal, 2 oz. butter, 1 large onion, 1 oz. flour, dry cider (about a pint), 3-4 mushrooms, salt, pepper, mixed herbs. Melt butter in saucepan, toss sliced onion in it without browning for a few minutes. Add veal cut in neat pieces and fry gently. Blend in flour and mix well. Pour over cider to cover, add sliced mushrooms, salt, pepper and a pinch of mixed dried herbs. Bring gently to boil, then cover and simmer for about  $1\frac{1}{4}$  hours until tender.

## SUFFOLK

**Suffolk (or Norfolk) Dumplings:**  $\frac{1}{2}$  lb. plain flour,  $\frac{1}{2}$  oz. yeast, salt to taste,  $\frac{1}{2}$  teaspoonful sugar, 1 teaspoon mixed herbs. Sieve flour and mix with herbs. Cream yeast, salt and sugar with a little warm water in a cup adding more water until about two-thirds full. Make a normal dough with as much yeast liquid as required. Knead well, prove fully for 2 hours in a warm place. Divide and roll into dumplings. Prove another 20 minutes. Then cook for 20 minutes in boiling salt water, or stock, in a large saucepan. Delicious with a rich gravy.

**Treacle Custard** (recipe over 100 years old): short crust, 1 egg, 2 tablespoons syrup. Line a greased sandwich tin or deep plate with the short crust pastry. Warm the syrup so that it is liquid. Beat the egg, add the warm syrup and

bake together. Pour into the pastry-lined tin. Bake in a slow oven till golden brown. Eat cold, when the mixture will set like a jelly.

## SURREY

**Richmond Maids of Honour:**  $\frac{1}{2}$  lb. puff pastry, curd cheese (cottage cheese), 3 oz. butter, 1 dessertspoon brandy or sherry, 1 oz. chopped and blanched almonds, 2 oz. sugar, grated lemon rind, pinch cinnamon, 1 egg. Line 12 patty tins with the puff pastry. Cream butter and sugar, add curd cheese, almonds, lemon rind, brandy or sherry, cinnamon and egg. Put mixture in pastry and bake for about 25 minutes in a hot oven, 450 deg. F., Regulo 8. If filling becomes too brown, lower heat. The curd cheese can be made from sour milk put in a muslin bag and allowed to drip several hours, but one can sometimes buy it though it must not be confused with cream cheese, which is richer.

## SUSSEX

**Sussex Pond Pudding** (19th century recipe): suet crust, currants, Demerara sugar. Make a good suet crust, put in some currants and a little sugar. Divide in two and roll each piece into a thick round. Put into the middle of one round a ball of butter mixed with sugar, using the proportions of  $\frac{1}{2}$  lb. of butter to  $\frac{1}{4}$  lb. Demerara. Gather up edges of crust and enclose the butter ball securely by covering the join with the second round of crust and pinching together. Put in floured cloth, tie up rather tightly and boil 3 hours or more according to size. (Modern recipes vary only slightly from this, one uses mixed fruit and candied peel and is served with whipped cream.)

## WARWICKSHIRE

**Coventry Godcakes** (traditionally made similarly to Eccles cakes, this recipe uses mincemeat instead): 6 oz. puff pastry, mincemeat, milk or egg white, sugar. Roll out pastry to about  $\frac{1}{8}$  inch. Cut into square about 4-5 in. across. Put mincemeat in one triangle, fold over the pastry, seal, brush with milk or egg white, sprinkle with sugar. Bake in a hot oven (Regulo 7, 450 deg. F.) for about 20 minutes. Serve hot or cold.

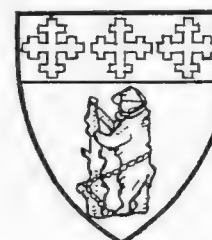
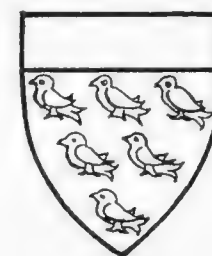
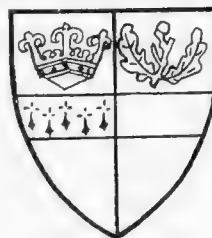
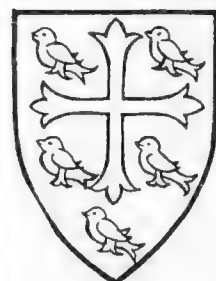
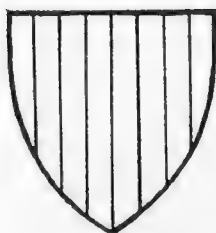
## YORKSHIRE

**Yorkshire Parkin** (eaten on 5 November): 6 oz. flour, 3 oz. brown sugar, 3 oz. butter, 2 oz. medium oatmeal, 4 oz. golden syrup, 1 egg,  $1\frac{1}{2}$  teaspoons bicarbonate of soda, 1 teaspoon ground ginger, milk. Sift the dry ingredients into a bowl. Melt the sugar, syrup and butter in a saucepan and pour over the dry ingredients. Add the milk to make a soft consistency. Pour into a well greased flat tin and bake for one hour at Regulo 3 or 325 deg. F.

**Savoury Yorkshire Pudding:** 2 onions, 2 eggs, 1 pint milk, 6 oz. flour, 1 teaspoon powdered sage, pepper and salt. Boil onions, drain and chop. Mix with salt, pepper and sage. Put flour in a bowl, add the eggs and milk gradually, lastly the onions and seasoning. Heat some dripping in a baking tin and pour in the batter. Bake in a medium oven for 40 minutes.

**Turkey—Yorkshire fashion:** 1 turkey, forcemeat, a calf's tongue, white sauce, turnips, carrots, cauliflower, peas. Truss turkey with feet inside. Take out the breast bone and put in its place a well-boiled calf's tongue and some forcemeat. Reform breast and truss turkey correctly. Put in large pan, cover with water, season, boil up and simmer for 2 hours. Strain off liquid and partly use for making a good white sauce. Put turkey on a platter, cover with white sauce and garnish with cooked turnips, carrots, sprigs of cauliflower, peas or any other suitable vegetable. Can also be served cold covered with a white sauce blended with aspic jelly.

*We are indebted for most of the recipes on these pages to the Women's Institutes County Cookery Books and Good Things In England edited by Florence White (Jonathan Cape, 21s.). Additional advice from The Tatler's own cookery expert Helen Burke*



# Wines for the life you live

ADVICE on what to drink with what gets so glossy that it tends to fall into line with the "what to do—wear—give" sections of our pet periodicals: "Never buy a secondhand tiara," "The perfect travel outfit—cream mohair and blonde mink," "For your gardener friend for Christmas, a Grecian temple." We get lists of wines to drink on those very "trad" family occasions like Christmas when, as immutably as sprouts with turkey, we have the same old Nuits St. Georges and port to follow because our godfather recommended them years ago

and they send Grannie into an amiable coma afterwards. We are enjoined, for those "special occasions," to purchase estate-bottled hocks and domaine-bottled Burgundies of a type to rarefy the air and afflict the bank balance, so that we decide to give a bread and cheese and sausage party with beer instead. Or "for informal entertaining" we are mesmerized by the name of a wine so obscure, obtainable from only one source, that all our friends, when they come, have read about it as well and have, after trying it, decided that they'd

rather stick to lager and lime. But what about the lives we *really* live? There are glorious wines from Germany, gay wines from Italy, workaday wines from Spain and Portugal—plus the great ports and sherries—and many other good drinks. But the wines of France offer not only the greatest range of wines on the British market, but the greatest range at each stage of quality and price. So here, as the fashion writers might say, is your capsule cellar, interchangeable and adaptable to choice.

## THE BOTTLE FROM HIM

Highly important this, not only for immediate results, but because it may be the moment when she realizes there are differences in wines apart from red and white, dry and sweet. Give her something easy to enjoy without a lot of vinous know-how, but as good as you can possibly afford—you don't form standards about anything by experience of only the second-rate. For the dinner for two in your flat, eschew the obvious—and, for the young, slightly sinister of implication—Champagne—and have a couple of half-bottles: say, a fresh, fragrant and yet not too dry Alsatian Riesling (the 1959s are currently delicious) with a "moreish" young Beaujolais, such as a Fleurie, Saint-Amour or Julienas to follow. (Even if you have a bottle of each, you shouldn't need to spend more than 30s.)



## THE LAST-MINUTE BOTTLE

One phones t'other and says you've got to bring someone home for a meal. If it's a question of rushing out to the off-licence, look for the good blended wines, without a vintage label, which are ready to enjoy at once. Regionally-named clarets—St. Emilion, Pomerol, Médoc, Margaux, St. Julien, and those entitled "something or other" Bordeaux rouge—are fine for rather plain food. With casseroles or stews, try a Beaujolais or red Mâcon from a shipper or merchant whose name rings a good reputation in your ears. Decant if possible—not only does it look better, but the aeration will improve the wine. If you want a white wine—make sure you've time to cool it before drinking—try the dry Muscadet, which, in the absence of gin or sherry, you could serve as an aperitif, or, from higher up the Loire, Pouilly sur Loire or Sancerre. (The red wines will cost from 10s. 6d. to 13s., the white ones a shilling or so more.)

## THE BOTTLE FROM HER

You may be an expense account girl and a model of competence in your trim grey flannel suit, but this is the time when discreet femininity is called for, plus the implication that you learned your wine from the right kind of man. Keep your head cool and your palate fresh while you're getting dinner ready with an aperitif of chilled dry vermouth. Progress to one good bottle—red Côte du Rhône, Châteauneuf du Pape or Hermitage if it's a southern sort of meal, with lots of herbs and peppers; with a grill, one of the "little" clarets, from the Moulis or Listrac regions, or, with roast chicken or game, a Pomerol or St. Emilion of a modest type and, in each case, of fairly recent vintage. (The vermouth will cost you about 10s. for a half-bottle—drink the remainder, if any, with your girl friends—and the wine around 15s.-17s. a bottle.)





## THE BOTTLE TO BEGUILLE

There are times when, as you set the scene for a hopeful beginning of a friendship or a graceful goodbye, the resources of a new hairdo and lipstick (I suppose the masculine equivalent is a Sulka tie and two dozen red roses) are just not enough. Food and drink may not, understandably, be the be all and end all of the evening, but friend, how they can help! Unless you're able to plan the occasion well ahead, when you can get in a red wine recommended by a sympathetic wine merchant, white wines seem indicated—halves if you're starting something, whole bottles if ending it. Champagne, perhaps, beforehand, unless you're being ultra-sophisticated with proprietary French aperitifs, and a fine white Graves—such as Château Carbonnieux—or a beautiful white Burgundy, one of the Meursaults or Montrachets, or, best of all, Corton Charlemagne, with the meal. If you're cutting costs and serving cold food, have one of the finer rosés. These must all be served cold, so if you have no refrigerator either borrow a bucket and buy some ice for the bottles, or get yourself an insulated bag and take it along for your wine merchant to pack. Add Cognac or Armagnac for the finishing touch. The crafty guest who wishes to be asked again will send the wine in advance as a contribution to the feast; the remorseful but valedictory one will bow out on this gentlemanly—or lady-like—gesture. (For the Champagne, see above. The Carbonnieux of a recent vintage will cost about 19s., more if château-bottled, a good rosé from 12s. 6d. upwards, the white Burgundies from 25s. up; more if French-bottled and of older vintages. Cognac or Armagnac can cost you—for liqueur drinking—at least from about 50s. a bottle, and mostly much more. All right if you can leave the bottle behind for the next time. If there isn't going to be one, take a couple of miniatures.)

BY PAMELA VANDYKE PRICE  
DRAWINGS BY HARO

## THE BOTTLE FOR THE CONNOISSEUR

We'll presume that this kind of guest—rich or poor—will contrive always to afford the best of the great classic wines. (One always *does* afford those luxuries which are often more important than the essentials.) Interest is the angle here: the claret or Burgundy from a famous property, but a comparatively little-known year, or one of the very great white Burgundies, French-bottled, which deserve pride of place at a meal, but which are too fascinating to toss off at lunchtime. You might choose one of these, with something a little off-beat, such as one of the Gaillac or Dordogne white wines, or, for aperitif, a sparkling white Burgundy or Loire wine, excellent in its own right, and then, according to numbers, have a bottle or half of one of the great Sauternes or Barsacs, which one seldom gets a chance to drink when people want port or brandy, and which are delicious with dessert. (The finer classed growth clarets, old enough to be worth lengthy appraisal, will cost, château-bottled, from 25s. upwards, French-bottled red or white Burgundy from about 30s., the Gaillac and Dordogne wines from about 15s., the sparkling white Burgundy or Loire around a guinea, and Sauternes or Barsac, of a top property and fine vintage, from 25s. a bottle up. Not cheap? But even a half-bottle of one would be more of a treat for this kind of guest than gallons of something at 7s. 6d.)

## THE BOTTLE TO IMPRESS

It may be the boss to dinner, your important uncle back from far-flung administration, the parents of your "intended," or the sort of friend who's a trifle flamboyant about his—or her—car, tailor and the scion of European royalty they met on holiday. This guest may know a lot about wine or nothing at all. This means that the bottle must be as good as possible in its category, but it's easier to impress by producing the unusual rather than the extravagant. Try such excellent wines as the white Clos de Vougeot, or white Pavillion Blanc of Château Margaux, the red Chassagne Montrachet, Clos St. Jean, and the Domaine de Chevalier, the Graves that makes both red and white wines. Recent newcomers to this country are the Alsatian Muscat, very sweet-smelling, but not sweet to drink, and the white, *dry* Château Filhot, and Ygrec, the dry wine of Château Yquem, also the white Condrieu and Château Grillet, formerly chiefly known only to habitués of the Pyramide Restaurant at Vienne. (Difficult to price these, as much depends on vintages, availability and where bottled, but allow a minimum of 15s. a bottle—many will be much more.)

## THE BOTTLE TO CONSOLE

Sometimes any sort of drink can be better than none and a bottle in the hand worth the Nobel Prize next year. Hilaire Belloc's "I only drink Champagne to raise me from the dead—a thing I constantly need" is as good a reason as any for never being without some "for medicinal purposes." Drunk in company it makes everybody seem more charming, talented and beautiful, in solitude it produces poetic, lofty thoughts and high hopes for the morrow. It also happens to be one of the finest tonics in the world and therefore most convalescents would prefer even a split to grapes or a good book. A good non-vintage costs from about 27s. a bottle, 15s. a half, 8s. a quarter, or a vintage Champagne (to enliven the cold cuts when you didn't get that promotion, dinner invitation or anything out of Ernie) will be from about 35s. a bottle.



VIVIEN OLIVER is 16; she followed her brother Alan into the show-ring at the earliest possible age. At six she was riding in leading rein classes, and at 12 was competing in junior jumping. Though she won open classes last year, 1962 is her most successful year so far—she won the Ladies Championship at Richmond on Red Mint, and (on the same horse) was a member of the team that carried off the Junior European Championship in Berlin this August. Vivien enjoys show-jumping enormously and says she is never physically nervous, "just a few

butterflies before I'm due in the ring for a big event." As Alan Oliver (in the picture with her) says, "the bigger the jumps, the more you've got to take them as though they were nothing. We always reckon that if you start getting cautious, you're more likely to hurt yourself." The woman rider she admires most is Pat Smythe "because she always seems to go well, never makes a fool of herself." Vivien Oliver is non-committal about specific ambitions, but is certain on one thing—she wants to go on competing as long as possible.



JOHN KIDD (right, walking the course at the White City) has ridden all his remembered life. He had his first pony at three years old, and won an early rosette in a fancy dress class when he was four. Started competitive jumping when he was 10, and has always been successful, notably getting two firsts at Wembley when he was 14. His mother, the Hon. Mrs. Kidd, runs the only stud in England that sets out specifically to breed show jumpers. The Kidds have only once bought a ready-made Grade-A horse, preferring to buy novices and train them themselves.

Copper Castle, the horse John rode in the Junior European Championship at Berlin, is a 17-hand thoroughbred, bought as a steeplechaser; and up-graded by him. He followed his sister into the British Junior team—Jane Kidd twice jumped for Britain in the Junior Championships—and as well as contributing to the team's success this year in Berlin he won the individual contest on Manka. Says he is never nervous, but feels tense just before he is due to jump in a big competition—once he is in the ring, though, his only feeling is concentration.



# JUMP-OFF with the clock

By Angela Ince      Pictures by Stephen Coe

Show-jumping is one international sport in which the British consistently remain a force. Prospects for the future seem equally bright—the six young riders on these pages, with successes already behind them, still have time on their side. They congregate in London this week for the Horse of the Year Show at Wembley







JEAN GOODWIN (left) is blonde and 18. Unique among the six, she is the first member of her family to become fascinated by horses. Her second year in open jumping has gone well—she came second to Bill Steinkraus in the Derby Trials at Hickstead, has qualified her three horses for Wembley. Jean started riding when she was four, at 16 she won the Junior Championship at Wembley. Her best horse is Nicky (in the picture with her), the one she rode at Hickstead; "He has a wonderful temperament—a kind horse, but needs the stimulus of a big occasion—he tends to plod round at a small show." Twice a year she goes to Ted Williams for training, "He helps and encourages me a lot." Most mornings are spent working with the horses; she is very much in favour of dressage ("I think it helps enormously to get a horse supple, obedient and balanced"). Among the present top show jumpers she admires Nelson Pessoa; Bill Steinkraus "because his style is so quiet, and he does so well on young horses"; and Peter Robeson, "He's so calm and controlled in the ring—one gets the impression that the hard work has been done earlier." Jean enjoys show-jumping, "But I don't want to take it too desperately seriously—I wouldn't like to get to the stage when there is nothing else in life, and you can't give it up."



SHEILA BARNES has ridden for most of her 18 years. Her father, Gerald Barnes, Chef d'Equipe of this year's Junior British Team, says: "If you ask anybody in the village they'll tell you we put our children on ponies instead of prams." The early start paid off—at seven she won her first jumping competition at High Wycombe, and at 14 the Junior Championship at Harringay on Baccarat. Currently she considers her best horse to be Solitaire, but she is also bringing on a novice called My Lord. Among the internationals she admires Nelson Pessoa, "He can do anything—speed or height"; the d'Inzeos, and Pat Smythe, "If there's something big on, she pulls out all the stops and makes a terrific effort to win."

Sheila admits to being more nervous at small shows than big ones, "at small shows we're expected to do awfully well, much more is expected"; but is never physically nervous—the trying moments of waiting in the ring for a jump to be rebuilt don't affect her. "By that time you've lost the competition, and if it's your fault, rather than the horse's, you're simply feeling cross with yourself." She is ambitious, and would like to go as far as she can, but is conscious that finding the right horse is of vital importance. "For the big international courses you need a big horse with a lot of scope, and absolutely consistent. The great size of those courses means that if a horse stops and you lose the impetus you've had it."



JABEENA MASLIN is 17, has ridden since she was four, and first appeared in the show-ring when she was five. "I can still remember hating leading-rein classes—I wanted to be off on my own." She started winning junior show-jumping classes when she was eight, and in 1959 was the leading junior rider. In 1961 she was a member of the British Junior team, and this year she won the young riders' championship at the Royal Counties Show. Her best horse at present is Arkvar, a 10-year-old bay mare. Like most show-jumping experts, the Maslins prefer to buy young green horses and bring them on themselves, rather than taking over ready-made Grade-A horses—Ornella is one young horse they are producing. Jabeena says she is never nervous. "I love competing, and look forward to it. Big crowds don't bother me—I just forget about them." She admires Raimondo d'Inzeo, "I like the quiet, sympathetic way he treats his horses—there's nothing rushed in the ring." Her ambitions are brisk and clean-cut. "I would like to go on competing as long as possible. I'd like to do the three-day event at Badminton. And I'd like to be European Ladies' Champion one day."

MICHAEL KANE is Scottish and started riding when he was 11; unusually late in life considering that this year, when he was 17, he represented Britain in the Junior European Championships in Berlin, riding his own Loch Foyle. He works hard—will spend two hours a day schooling one novice horse, and is a great believer in simple dressage: "dressage is just a name for hard work, schooling, and patience." His father says he has the perfect big-time temperament, and never gets nervous, which is perhaps partly due to the fact that in the winter he races under National Hunt rules, and at 15 had already won his first steeplechase. In 1961 at the Royal Highland Show, when he was up against really tough competition for the first time, he won the Puissance. And this year he won for the second year running the Usher Gold Tankard, Scotland's most important jumping competition. He admires David Barker, but says, "You can never say I'm going to jump like that fellow—you have to have your own style." Also looks up enormously to Ted Williams, who has helped him and encouraged him for years. As far as the future is concerned, he agrees that everybody would like to be considered for the Olympics, but says that getting the right horse is proving more and more difficult. He has three younger brothers, but says his father, one horseman in the family is enough.



TESSA GRINSHAW



TESSA GRIMSHAW



## Let's start with the caviar

WHOLEFOOD'S OF BAKER STREET IS UNIQUE in that all the products are natural—entirely free from artificial fertilizers, spraying, hormone injections. This policy is reflected in the farm flavour and good taste of their food—eggs of country freshness, vegetables plucked at their peak and rushed straight to the shop, delicious brown bread made specially for them by Floris with stone-ground wholewheat flour. Wholefood's are non-profit making and their existence is made possible by a group of quality-conscious people called the Soil Association, who are interested in giving us a chance to eat the kind of food only our parents seem to remember. Fresh off the farm in the picture: globe artichoke of tender smallness, cabbage, leek, tomato, runner beans, sweet corn—each one compost grown. Wholefood's also have surpassingly good pâté, cold meats, chickens, cream and a French mineral water from Contrexeville (in the picture) called Source du Pavillon.

Fortnum & Mason's food department is good browsing ground for the gourmet or anyone who values the best, ranging from coffee to caviar. In the picture: Finest English Stilton in a stone and roasted-brown pottery jar: 24s. Hard-to-resist barrel of peaches matured in brandy by Raffeto: 8 gns., or a jar of caviar with a sturgeon swimming on the front: £8 4s. Delectable at Fortnum's, too, is their Strasbourg pie filled with special pâtés and truffles and other delicacies: £8 15s. to order, the marvellous range of American foods, the exotic fruits like cartons of fresh figs or lychees.

At Leadenhall Market in the City, Thomas Marsh & Co. carry more than 100 kinds of cheese. Melt-in-the-mouth French varieties are flown in every day—one new one is a garlic and parsley cream cheese. Another is a centre cut of Canadian Cheddar which has

been aged in ale. Of the exotics, Banon d'Or is hard to beat—goat's milk cheese steeped in herbs and wrapped in Chestnut leaves or Poivre d'Ane—ewes' milk cheese covered with rosemary rinds—the stately Roquefort and the clubman's top cheese—Blue Cheshire. Marsh will organize a cheese & wine buffet for a dance or party, in co-operation with Peter Dominic. Cheese-tasting in the picture: French Demi-Coulommier from champagne country, a 3 lb. round of Cherry Hill Canadian Cheddar which is over 1 yr. old and cured in wine (travels well in a gold box which can be posted anywhere for 25s. plus postage). And a small round of the fascinatingly wrapped Bel Paese.

COUNTERSPY

BY ELIZABETH WILLIAMSON

# It's the Pup I prefer

By Lord Kilbracken

A FINE SATURDAY MORNING AND PAT'S voice on the phone: "There's an air show!" she told me. "Christopher's taking the Bentley—won't you come along?" I knew about this Bentley; it was built in 1934, which is just about the year in which I'd *last* been to an air show. (They were known as air *pageants* then.) This somehow made it seem a specially appropriate proposal; I was free until the evening and the autumn sun was shining. "When do we leave?" I said.

We left an hour later on the well-known Brighton road, the road to my boyhood, passing indeed right alongside Gatwick Airport, where, aged 14, I made my second-ever flight—a hop with my mama in a rattly de Havilland to the Isle of Wight as a treat. My first-ever had been in one of those 3-engined biplanes used by Imperial Airways on the London/Paris run—a Handley-Page Hannibal—which had been retired to work in pageants and was offering quick flips, at five bob a time, from a football field on the outskirts of East Grinstead. (My mother's first had been in 1913, in a two-seater fighter named Rickety Ann, so she was already a veteran; the following year she flew over Paris in a balloon, piloted by her husband, Commander Neville Usbourne, who was killed in a flying accident towards the end of the war.) The engine of the Bentley hummed contentedly at 2,500 revs, in unison with my nostalgia, as we sped along at 60 to the seaside.

An air show in 1962. . . . It would be all jets, I supposed, and supersonic bangs, and the impersonality which everyday flying has now acquired. For 17 years I have been a mere passenger, relegated from the casual delight of wartime piloting to the anonymous back seat of today's commercial flights, trammelled by routine (as of course they must be) so that no iota remains of the feckless romance we knew. The milk-&-roses niceness of the air hostesses; the dispassionate, disembodied statements which always begin "This is your captain speaking"; the known-by-heart regulations about safety belts and smok-

ing; the stereotyped flight reports passed backwards down the cabin which we seldom bother to read—these are now the constituent parts of flying, even though the air speed is over 500 knots.

No runways or radio regulated each movement, no flight plan each moment, when I was learning to fly; no flaps, no retractable undercarriage, no variable-pitch airscrew (not even on ops, later). In a word, no automatic pilot—we were the pilots, not George. With open cockpits, two wings, one engine and a joyful heart—so we flew like angels, and died like cavaliers. . . .

But we reached the airfield and were at once transported backwards—not 20 years but 45. There wasn't a runway to be seen; and taxi-ing happily around the grassy perimeter was a stumpy, pugnosed biplane which—I knew at once—could be only a Sopwith Pup. That there should still be one in existence outside a museum! It was, as you should know, one of the R.F.C.'s great fighters of World War One from 1916 on; with its top speed of 88 knots it was very little slower than the Swordfish I flew in the second, which, in fact, it rather closely resembled. No one, I said to myself, would dream of flying it today; it was here to be shown off, safely on the ground, and it was very good, too, to see it. Whereupon the laughing pilot, in Irving jacket and goggles, turned gaily into wind and was airborne in 50 yards. Next thing, he was performing slow rolls at less than 300 feet. Later, a Bristol Fighter was also to take the air—a modern machine built in 1917 and slightly *faster* than the Swordfish (which was still operational—I commanded the last squadron—in 1945) at 110 knots. Both veterans were from the Shuttleworth collection at Old Warden, Bedfordshire.

I had a look at the Sopwith's cockpit later in the day. Remarkable that the three basic controls—the joystick, the rudder bar, the throttle—have been virtually the same in appearance and operation for nearly half-a-century. I'd have flown that Pup for sixpence if anyone had asked me to. It had exactly

four instruments: altimeter, air speed indicator, turn and bank indicator, rev-counter. That's how flying should be!

Its overture ended, the air show got under way—a fine mixture of ancient and modern, for the Sopwith was followed by a fly past of Super Sabres of the U.S.A.F., who were gone almost before they arrived and were then never seen again. There were three separate races involving 28 privately-owned aircraft, ranging from Tiger Moths in Class III to Proctors and a Gemini in Class I; a terrifying display of low-level aerobatics in a Vampire; an Air-Sea Rescue demonstration by the R.A.F. with a magnificently-flown helicopter; and another lot of aerobatics, this time by a Spitfire T8. A demonstration of "crazy flying" in a Tiger Moth was scheduled, but the pilot was rather *too* crazy and carried away several hundred feet of cable with him on take-off, thus cutting off half the spectators from the loudspeaker commentary till the damage was repaired. A Beagle Wallis autogyro whizzed around the field like an angry gnat.

The formation aerobatics of the Red Pelicans—five R.A.F. Provosts, flown by Central Flying School instructors—provided, I suppose, the day's most impressive offering, as must so often be the case at air shows of this kind when they put in an appearance. It was a display of flying so perfect that its very skill and accuracy may have detracted from its impressiveness to laymen; they made it seem so easy—and a barrel roll in tight formation at low altitude, without losing station by a yard, is nothing of the kind, I can assure you. All the same, as we bundled into the Bentley for the trek home in the twilight, the fighters of World War One were still uppermost in my mind. You can have your Super Sabres, I thought, as we left the field, and your Vampires and your Provosts. But the Sopwith Pup—there's a real aeroplane! And so much closer, I realized, to those I used to fly than the fierce, sleek jets of today and tomorrow.





party gambit

Among her valuables, the elegant woman counts velvet as a fine asset. Elizabeth Dickson chose some of fashion's best opening gambits for the cocktail hour and after. Alec Murray photographed them in the setting of the Omar Khayyam restaurant

Talking point: slender cocktail dress with high, plain neckline dipping to a deep cowl exit view. In shimmering, forest green by Marcus. About 23 gns. Debenham & Freebody. Diamond bracelet, Kutchinsky

HAIR-DOS BY ALDO BRUNO



*Above:* Party frou-frou given a new bird of paradise plumage. Whispery veiling cascades from a tiny velvet pillbox, the trimming in satin and ostrich feathers. All in black, by Simone Mirman

*Right:* Lure and mystery of the velvet and satin combination. Gleaming garnet theatre coat with fullness at the back, high double-edged mandarin collar. Matching velvet hat with centre glitter pin. Ivory satin dress etched with rhinestone and crystal embroidery, narrow bow ties the embroidered belt. Christian Dior-London. Coat, 76½ gns., dress 93½ gns. Fortnum & Mason













*Above:* Willowy black evening dress with contour-hugging bodice and single panel falling from the waist to hem. Cover-up: brief bolero smothered with black silk petals, a velvet bow on each shoulder. Koupy. About 37 gns. Peter Jones. Diamond and gold pin in the hair, Kutchinsky

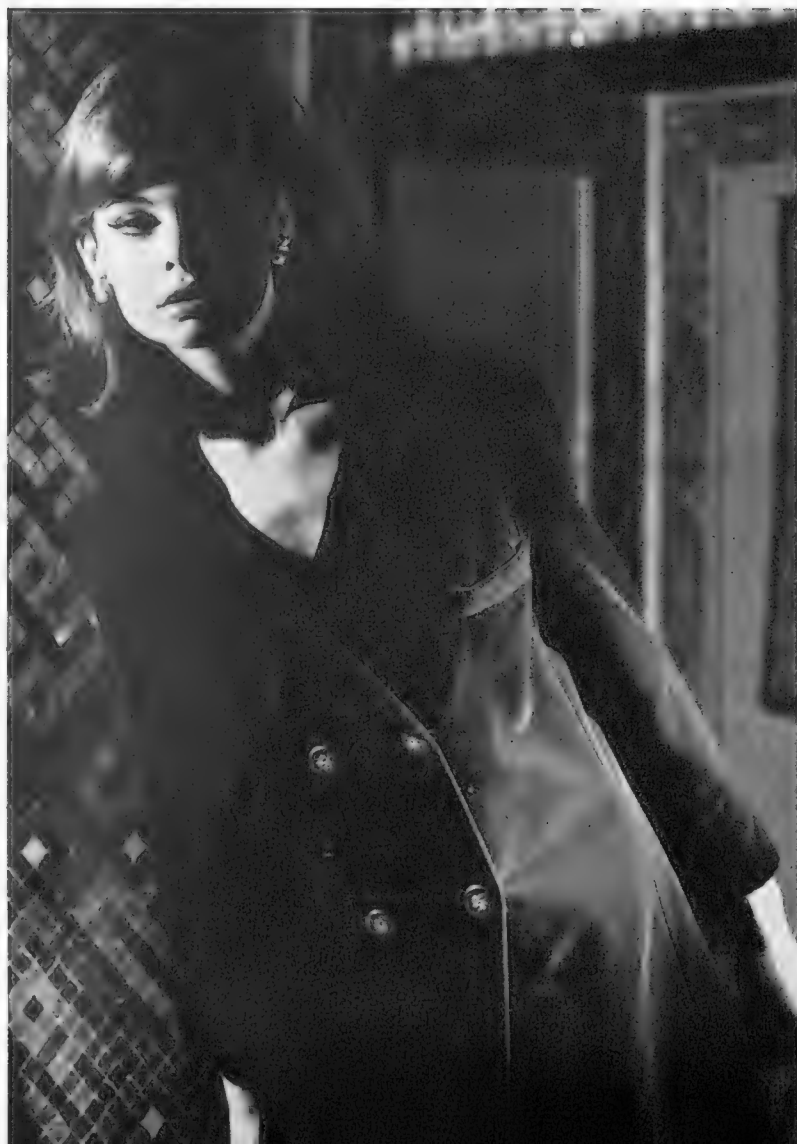
*Left:* Silhouette in midnight black—the beautifully austere, bare shoulder line at the front dips to a low back, the skirt slim. Rima. About 36½ gns. Fortnum & Mason. Black velvet bandeau, Aldo Bruno

*Far left:* Buffet supper suit combines the prettiest fabrics for candlelight: the glow of velvet, the gentle sparkle of gold thread. Black suit with polo sweater of black velvet and lurex pin stripes. Spectator Sports. 12 gns. Ivor Hartnell, Bond Street. Jet velvet candy bow, Aldo Bruno

*Right:* Ermine, flashing white and sumptuous on the cuffs of a black theatre coat. The full, collarless velvet coat is lined in white satin and worn over a matching white satin dress with blouson top embroidered in rhinestone and crystal. Jean Allen. Coat and dress together, 69 gns. Harvey Nichols

*Far right:* Golden dalmatian cardigan jacket and reed-slim ballgown in black. Dress has plain camisole top, jacket in black seersucker studded with gleaming gold spots. Fredrica. Dress, 13 gns., jacket, 9 gns. The Little Shop, Harvey Nichols and Debenham & Freebody

*Below:* Not to be missed in a busy wardrobe—the evening trenchcoat. Cut with military panache—well defined shoulder line, bold brass buttons, and chosen for the social round in tobacco brown. Polly Peck. 20 gns. Liberty









For women of all ages, dramatic entrance evening gown in snuff brown cuffed in blonde mink. Classical scoop neckline, voluminous skirt. Jean Allen. 40½ gns. Without mink cuffs, 22 gns. Peter Jones. Diamond bib necklace set in gold, Kutchinsky

## OUT OF TOWN STOCKISTS

- Page 39 Marcus cocktail dress at Marshall & Snelgrove, Sheffield; Jenners of Edinburgh
- Page 41 Christian Dior-London red velvet coat and white satin dress at Samuels of Manchester; MacDonalds of Glasgow
- Page 42 Spectator Sports black velvet suit at Judith Taylor, Manchester; MacDonalds of Glasgow
- Page 43 Rima velvet cocktail dress at Joan of Nottingham; MacDonalds of Glasgow
- Page 43 Koupy evening dress at Elaine of Guildford; MacDonalds of Glasgow
- Page 44 Polly Peck evening coat at Rackhams, Birmingham; Iris Grixoni, Farnham
- Page 45 Jean Allen theatre coat and satin dress at Barrance & Ford, Brighton; Margaret Carter of Loughton
- Page 45 Frederica ballgown and jacket at Bentalls of Kingston; Owen Owen, Liverpool
- Page 46 Jean Allen brown velvet evening dress at Joshua Taylor, Cambridge; McEwans of Perth



## GOOD LOOKS

cleans up  
on cleansers

A cleanser geared to skin type is more important than having the right lipstick or remembering to make powder lighter as the winter comes on. Because however carefully you choose a foundation, however painstakingly you apply powder, it will merely cloak the fact that your skin isn't in peak condition and the disguise will grow heavier as the years pile up and soon it will be mutton made up like lamb. So, a feather-down hand applying absolute minimum make-ups over a skin of hospital hygiene preserves a dewy skin. For what goes on under make-up is as important to a face as a foundation to fashion. If you are young with the kind of skin liable to breakouts of spots and your skin type isn't the dry kind that needs nightly dosings of cream to keep it pliable, there is a good soap on sale like the ones doctors use for scrubbing up before operations. Called Clearasil, its regular use results in a germ-free surface that is equipped to resist infection. Cleansing with Clearasil is intended to be teamed with Clearasil medication which carries on the good work of de-spotting.

A list of cleansers could go on for ever. All the beauty people have excellent ones in their ranges. And if you like a firm's products there's every reason to keep up the good work with the cleanser in the range. But those who lack brand loyalty and tend to flit from one beauty counter to the next, picking up what pleases on the way, should sample the following:

Estee Lauder's cleansing oil is not just a cleanser. Can be used as a sun oil too and is suitable for all skin types. The oil is specially helpful in breaking down the condition that results in clogged pores because it cuts through the secretion. Her All Purpose Creme is good for lazybones because it cleanses and conditions in one operation.

Lancôme's Bien Aise cream just needs to be touched on and removed with cotton wool wrung out in tepid water. This is especially good cleanser for skins inclined to dryness, which will benefit from a cleansing with Fraicheur twice a week—an oily soap-like cream which is applied with a special brush and water, then rinsed off. Charles of the Ritz Lemon Cleanser is rather like lemon mousse in consistency and is specially good for oily skins which tend to open pores, as its slight astringency helps minimize them.

BY ELIZABETH WILLIAMSON

# VERDICTS

PLAYS

PAT WALLACE

**BIG FISH, LITTLE FISH** DUKE OF YORK'S THEATRE  
(THOMAS COLEY, HUME CRONYN, JESSICA TANDY)  
**RATTLE OF A SIMPLE MAN** GARRICK THEATRE  
(SHEILA HANCOCK, EDWARD WOODWARD)

## Laughter for the lonely

HERE IS THE MATERIAL FOR TWO GOOD EVENINGS in the theatre; nothing revolutionary but on the contrary an old-fashioned tendency to take three acts, in both cases, to tell a story which could better have been tailored

into two, and no Message unless, by stretching things a little, it could be to love one's neighbour. A pretty high degree of entertainment, though, some excellent natural dialogue and, above all, at least four superlative performances.

Mr. Hugh Wheeler's play, **Big Fish, Little Fish**, is set in a New York bachelor apartment of the shabby, fairly comfortable kind where extra guests are put up on bed-sofas or collapsible camp beds, where the plumbing is loud but inadequate and where there is a glimpse of an untidy kitchenette. The owner of the flat is a tall, cowboy-shaped professor whose bright prospects were dimmed some 20 years before as a result of a boy's suicide note. This William who has meanwhile been working in a textbook publishing house is now offered, through the intermediary offices of a brisk Mr.-Fixit friend, a far more promising job which will mean his moving to Europe and making his headquarters in Geneva. After a good deal of bumbling William accepts the post and the problem, which is also the play's central theme, now is to tell his friends of his decision and to stand firm against their inevitable reactions. For William, though no success story hero, is a good-tempered and warm-hearted fellow on whom these friends have come to depend and when this

central prop of their lives announces his imminent departure the shock is considerable.

His mistress, with whom he has had a cosy, undemanding relationship for almost 20 years, is almost comically resentful. Edith's basic complacency is badly shaken. "It wasn't really love," she moans. "Just sex and friendship . . . for all these years, just sex and friendship." His close friend, Jimmie, loving and admiring but in a perpetual state of exasperation, sees himself abandoned. An older ally, Basil, a self-indulgent eccentric, manages a few words of difficult congratulation before he has a heart attack on the stairs and falls to his death. And then, ironically, just as the survivors are becoming more or less resigned to losing their friend, lover, idol and occasional meal ticket, William is told that the job is no longer available. He must and, as the curtain falls we see that he inevitably will, return to the existence from which only his frustrated dreams have temporarily removed him.

Mr. Thomas Coley as William gives an agreeable performance as an essentially agreeable man but it is Mr. Hume Cronyn as Jimmie, the small, mercurial, devoted and irrepressibly articulate admirer and critic, whose acting brought him a real and deserved ovation. With impeccable timing of some of the best lines in a play which has many, and with complete understanding of the complex character he is playing, Mr. Cronyn deserved every scrap of his applause. Miss Jessica Tandy, prettier than ever since her last appearance here in 1940, almost convinces us that Edith is a tiresome woman, and Mr. Frederick Jaeger is quite brilliant as the spry, name-dropping agent. As for the play itself, it is not the plot, which is slight to the point of emaciation, which engages one so much as Mr. Wheeler's very considerable gift for dialogue: utterly natural, funny, incisive, smart and always real. So good indeed that sometimes it sounds like conversation overheard rather than invented. But not good enough, it seems, to establish a run. The play closed at the end of last week.

In **Rattle Of A Simple Man** Mr. Charles Dyer has written an exceedingly amusing, unambiguous play for two characters, with a brief appearance by a third, and is marvelously well served by Miss Sheila Hancock and Mr. Edward Woodward. Miss Hancock makes a genuine, 18-carat success as a cheeky, resilient, generous girl of the town who cheats her own loneliness by creating a fantasy family life complete with brigadier father, a rich settled background and an Oxford career ending in an M.A. degree. "My father bought it for me," as she explains airily.

The timid, middle-aged man from the North whom she brings back to her basement flat confesses reluctantly that he is a virgin and that his pal, Ginger, has bet him £50 that he won't spend the night with a girl. Mr. Woodward plays Percy beautifully, making him absurd, touching, irritating in his self-absorption and completely credible. He and the ebullient charmer, Cyrenne, have the stage to themselves in every sense and seem to fill every inch of it. If the fun in this rumbustious comedy of Mr. Dyer's weren't quite as fast one might have time to reflect on the inadequacies of the plot. As it is one does nothing of the kind. One just echoes Percy's: "Oo, you do say some bloont things!" And laughs and laughs.



DOUGLAS H. JEFFERY

Cockney tart and Mancunian virgin: Sheila Hancock and Edward Woodward in *Rattle of A Simple Man* at the Garrick Theatre



## FILMS

## ELSPETH GRANT

**BILLY BUDD** DIRECTOR PETER USTINOV (PETER USTINOV, TERENCE STAMP, ROBERT RYAN, MELVYN DOUGLAS, RONALD LEWIS) **THE HIDEOUT** DIRECTOR RAOUL ANDRE (MARCEL MOULOUDJI, FRANCIS BLANCHE, LOUISE CARLETTI, ROBERT PORTE) **INCIDENT AT OWL CREEK** DIRECTOR ROBERT ENRICO (ROGET JACQUET, ANNE CORNALY) **THE DOCK BRIEF** DIRECTOR JAMES HILL (PETER SELLERS, RICHARD ATTENBOROUGH)

## Mr. Ustinov's courage

MR. PETER USTINOV, WHO PRODUCED AND directed *Billy Budd*—and collaborated with Mr. Robert Rossen on the screenplay—had the nerve to defy the wisecracks of Wardour Street and make his film in his own way, ending it as Herman Melville ended the novel on which it is based. On learning that the hero, an angelic-looking and blameless young seaman in Nelson's navy, is hanged from the yardarm of the man-of-war in which he has dutifully served, distributors blanched.

"But you can't do that!" they cried—and one can imagine the sort of alternative ending they would suggest. Something like this, I bet: "So all right, Billy Budd is condemned to death but as he is standing on the deck with the noose around his neck an ancient mariner speaks up to reveal that the boy is too important a guy to swing. He is not, as everybody thinks, a bastard from Bristol: he is the long-lost son of the First Lord of the Admiralty—was stolen at birth from his highborn mother by a mad nursemaid (the ancient mariner's sister) who has since confessed—and for the first time in 18 years his father knows his whereabouts. A carrier pigeon arrives aboard the ship with a message confirming this—and Billy is released and promoted to First Lieutenant. Eh?"

Tempted as he may have been thus or similarly to amend his story, Mr. Ustinov stuck to his guns: Billy Budd must die—to prove the tragic point that justice and the law are by no means the same thing. "But the public won't stand for a film with an unhappy ending," moaned the distributors. I believe they will stand and cheer for this one. It is a tremendous personal triumph for Mr. Ustinov—who, in addition to having directed it with consummate skill, gives a superb performance as the captain of H.M.S. *Avenger*, who is bound by the naval code to condemn to death the boy whom he knows in his heart to be innocent.

Mr. Terence Stamp, as Billy Budd, plays the guileless boy beautifully: it is difficult to suggest simplicity and goodness without making the character seem slightly soft in the head—but Mr. Stamp succeeds to perfection (in his first film, too). Billy's candour and sweetness, his good humour and willingness to work are endearing to everyone aboard except the sadistic master-at-arms, Mr. Robert Ryan, an embittered man who would rather destroy the boy than have his own conception of the world as an evil place proved wrong.

Mr. Ryan, admirably sinister, reports to the captain that Budd has plotted to kill him and is inciting the crew to mutiny. He is ordered to repeat the charge to Billy's



Peter Lawford, Richard Todd and Frank Howard at the Orne River bridge. From Darryl F. Zanuck's *The Longest Day*, the story of the first 24 hours of the 1944 invasion of Europe. The première is tomorrow (Thursday) at the Leicester Square Theatre

face. The boy is speechless at the man's perfidy: unable to find words to defend himself, he strikes and kills his accuser with a single blow. The captain is convinced that the master-at-arms was maliciously lying and that Billy Budd struck him in justified protest and with no murderous intent—but he has his duty to do.

Mutiny is already rife at the Nore and Spithead and he cannot risk it aboard his own ship—as he fears he will if Billy Budd does not pay the penalty. The drum-head court-martial (finely written), at which his officers (the excellent Messrs. Paul Rogers, John Neville and David McCallum) wrestle with their consciences, is extraordinarily gripping—and the outcome is profoundly moving.

Mr. Melvyn Douglas as the Dansker, the oldest and most Godfearing man aboard, is splendid—and so is Mr. Robert Lewis, as the truculent sailor whom Mr. Ryan delights in humiliating and hounds to his death. Still, I think it is Mr. Stamp's Billy Budd, the embodiment of a blessed but doomed innocence, who will haunt your memory and maybe draw you back to see the film, as I did, for a second time.

But for the ending (which is so sunny that one suspects the distributors must have been at M. Raoul André, the director) *The Hideout* would have been a thoroughly chilling film. A psychiatrist shelters M. Marcel Mouloudji, a Maquis-man on the run, in a mental home—where he poses persuasively as a patient. When the psychiatrist is seized by the Gestapo and deported, terror grips M. Mouloudji—for who is there now to testify that he is perfectly sane? His murder of the man he suspects of denouncing the psychiatrist puts him, as far as the authorities are concerned, into the category of the

violently insane: how, when the war is over, will he be able to prove he is not? The prospect of spending the rest of his life in solitary confinement nearly drives him out of his mind. One sees no escape for him—and the way out suddenly provided by a relenting scriptwriter just won't do.

*Incident at Owl Creek* is an eerie, nightmarish little piece about the hanging of a man in Alabama during the Civil War. The victim (M. Roger Jacquet) stands on a railway bridge above a river—his arms and legs bound, the rope around his neck. One sees him drop towards the swiftly running water. The rope breaks, he frees his hands and feet, swims downstream, fired upon by the soldiers on the bank: he reaches a shore, runs and runs along long avenues towards his home and his wife, whom he sees but cannot reach. . . . And all this is what passes through the prisoner's mind in the moment before his feet touch the water, the noose tightens and death claims him. This strange, frightening and beautiful film won the 1962 Palme d'Or at Cannes—which makes one feel that film festivals sometimes justify their existence, after all.

Mr. Richard Attenborough gives a most touching performance as the mild little budgerigar-fancying wife-murderer in the film version of Mr. John Mortimer's *Dock Brief*—and reduces to second place his co-star, Mr. Peter Sellers, who plays, with his customary and by now slightly boring expertise, the incompetent barrister who is called upon to defend him. This may do Mr. Sellers a power of good. Mr. A., gently concerned over his counsel's loss of face, is wonderfully sweet and human: Mr. S. is just, as ever, the best impersonator in the business—and the barrister's realization of his inadequacy leaves one unmoved.



Mary Daly and the author, two drawings by Paul Hogarth from Brendan Behan's *Island: An Irish Sketchbook* (Hutchinson, 25s.)

## BOOKS SIRIOL HUGH-JONES

**CARLOS THE BEWITCHED** BY JOHN NADA (CAPE, 30s.) **THE ENGLISHMAN ABROAD** BY HUGH & PAULINE MASSINGHAM (PHOENIX HOUSE, 30s.) **THE PASSION FLOWER HOTEL** BY ROSALIND ERSKINE (CAPE, 15s.) **THE THIRTEENTH CHILD** BY ANTONIA RIDGE (FABER, 13s. 6d.) **THE FUTURE OF LONDON** BY EDWARD CARTER (PELICAN, 4s. 6d.) **TIDE-RACE** BY BRENDA CHAMBERLAIN (HODDER & STOUGHTON, 25s.)

### Top unsuccessful man

ANYONE THOROUGHLY DISENCHANTED WITH England in the 1960s should instantly study John Nada's *Carlos The Bewitched*, and thank God for modern medicine, religious tolerance and democracy. This life of a sad, retarded, mortally sick and impotent King of Spain, contemporary of Louis XIV and William of Orange, is in the author's words an account of "what folly and ignorance can do by way of warping and torturing a human being," and extraordinarily alarming it is.

The point of being a Spanish monarch in the 17th century was to produce an heir, an action of which Carlos, because of his wretched inbred heredity, was incapable. Twice married, his life was a disastrous record of horrific purges and cures, mysterious poisonings and incessant plotting on the part of foreign rulers. His wives claimed false pregnancies, the Inquisition investigated the whole question of impotence due to witchcraft, Carlos's miserable life was lived through in a black mist of superstition and guilt and came to a futile end.

This curious book leaves behind it a memory of strange, dark, somehow monstrous images of pain, suffering, torture and inhumanity, specially in the appalling chapter that describes the great *auto-da-fé*

of 1680, with its public burning of unrepentant heretics. The Queen Mother dies of cancer, the Queen Maria Louisa dies of suspected poisoning, Carlos sleeps with a little bag of either holy relics or instruments of witchcraft under his pillow. The insistence upon the symptoms of pregnancy, the obsession with the works of the devil, the utter inhumanity of the manner in which royal personages were expected to behave, convey a picture of an age of insupportable fear and ignorance. Poor Carlos never emerges as a real person at all, as indeed he possibly was not. He had long sad hair and the Habsburg underslung jaw, which meant no food he ate was ever masticated and was therefore rejected by his outraged digestive system. His biography is powerfully and depressingly hypnotic, a ghastly record of hit-or-miss medical extravaganza and political ruthlessness. I disliked it intensely, and could not stop reading for a second. More dates would have helped.

*The Englishman Abroad*, by Hugh and Pauline Massingham, is an adorable anthology of snippets from notable writers on a theme about which the English care passionately one way or another—travel. Everyone will be delighted to find a favourite passage—I raised a cheer for one of Palinurus's more mannered and agonized paragraphs about Paris. Elizabeth Barrett Browning finds Florence cheap and tranquil, Byron fancies the women of Cadiz, William Hickey in Calcutta gradually ceases to "feel the horror that at first prevailed at the thought of a connection with black women." It makes one regret the awful ease, the predetermined smoothness of modern travel, that has no element of exploring and would have been despised by all those fierce English ladies who so passionately and weirdly, not to say unsuitably, pursued the life of the Bedouin long ago.

This most civilized, witty and learned book contains some excellent illustrations, including an almost incredible picture captioned simply "E. M. Forster in India" and portraying the sage in some remarkably crazy Oriental threads.

*The Passion Flower Hotel* is the story of a nice girls' school where Sarah Callender organizes a near-brothel to satisfy the urgent needs of the neighbouring boys' school. This steamy and not truly very witty little fantasy should by rights have been the work of an ageing and frustrated gentleman taking time off from some serious piece of scholarship. Instead it turns out that the author is Rosalind Erskine, aged 18, whose hobbies "include" target-shooting, betting on horses and (hurray) reading. On the jacket, which I know is not Miss Erskine's fault, the back of her head is elegantly displayed, a trick we will willingly permit to a novelist as dazzling as, say, Mr. Henry Greene. Never mind, time will tell. . . . Antonia Ridge's *The Thirteenth Child* is a rather pleasant little novel about Katherine who married first Henry V and then Owen Tudor. . . . *The Future of London* by Edward Carter is an important little book that discusses the planning of the poor ugly gargantuan silted up Wen and manages somehow to be both brisk and entirely bleak in a reassuring kind of bracing manner . . . and Brenda Chamberlain's *Tide-Race* is a book about living on the Welsh island of Bardsey by a painter whose prose is oddly close to poetry and whose attitude to living is sturdy, realist, nonconformist, genuinely islandish. We are all at one time or another a little obsessed with the idea of islands, and since painters always make the best writers this book has almost all the possible virtues, including some immensely good illustrations, of a cool, salt-washed charm, by the author. The jacket, her work too, is beautiful.



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**

**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**



## RECORDS GERALD LASCELLES

**GONE AWAY BLUES; REALLY THE BLUES; I MUST HAVE MY BOOGIE** BY MEZZROW-BECHET **GIANT OF JAZZ** (VOL. I) BY SIDNEY BECHET **CLASSIC JAZZMASTERS** BY ROBERT JOHNSON, CLARA SMITH, JOHNNY DE DROIT, CHARLIE CREATH, EDDIE CONDON

### Look back without anger

WHEN I HEAR THE GENUINE OLD SOUNDS OF jazz my heart warms in the knowledge that the performers involved were real artists in their own rights, people who had almost grown up with the music they played. Their message was seldom one of unadulterated happiness, but even when misery prevailed, they always injected a tiny element of levity into their work. To avoid the risk of being dubbed an amateur philosopher, I will concentrate on the records I have in mind, starting with the third volume of Mezzrow-Bechet **King Jazz Story** (SLP141). Sidney Bechet, the great soprano saxophone exponent, had a reputation for being no easy musician to work with, but Mezzrow, himself a clarinettist, made a vast range of tracks between 1945 and 1947 with Bechet and an assortment of outstanding jazzmen for their own label, "King Jazz." Others in this series, released

in England on Storyville, include two excellent EPs (SEP394/403), and singles which offer such delightful pieces as *Where Am I* (A45059) and *I'm Speakin' My Mind* (A45060). Earlier this year we had Bechet's **Giant Of Jazz—Vol. 1** (BLP1203), which forms part of the sessions he made for Blue Note during the same period. The presence of Wild Bill Davison on cornet ensures that they are noisier, and Art Hodes' string piano makes these some of the most exciting tracks Bechet ever put on record.

The wealth of historical recorded jazz is distributed between a few issuing companies today. The strength of Philips in this field is shown by their Classic Jazzmasters series, many of which have been released in the past two months. Prolific notes on each artist enhance the understanding of this primitive but not always easily understandable music. One of the most memorable artists is Robert Johnson, a blues singer from the Delta area of the Mississippi, which was always a breeding ground for this type of musician. Johnson accompanied himself in most unconventional style on guitar, sang colourful blues about the trouble he had with women, and died of a dose of poison before he reached the age of 21.

The same series treats us to an exceptional 1962 session (BBE12491) by blues singer Clara Smith (no relation of the famous Bessie!), with earthy lyrics and a

style so closely associated with her name-sake that it is easy to see why she was the rage of the South, and recorded almost as many titles as Bessie Smith. Instrumental jazz is offered by Johnny De Droit's band, a white group who worked in New Orleans in 1924, and produce sounds not unlike the early New Orleans Rhythm Kings. The leader played cornet, and was a close associate of Nick LaRocca in the Original Dixieland Jazz Band. This is crude music (BBE12496) matched by the efforts of Charlie Creath (BBE12499) and an authentic St. Louis group, which certainly included men who had migrated North from New Orleans.

It is difficult to recommend any of this music to anyone but connoisseurs, whereas the Eddie Condon tracks (BBE12497) dating from 1933, embrace many facets of jazz as we hear it today. This record provides us with a chance to hear some quite exceptional solos by Pee Wee Russell and Bud Freeman, who rank among the great white exponents of the Chicago school.

There should be no regrets about what has been, unless like me you wish that you had lived to hear all the old maestros. Their lives may, for all we know, have been more fulfilled than those of the present day jazzmen, beset with high pressure business and a more rapid pace of existence, and inevitably frustrated by the lack of acceptance which has always been one of the battle cries of jazz itself.

## GALLERIES ROBERT WRAIGHT

**KOKOSCHKA** TATE GALLERY **KOKOSCHKA, MOORE & SUTHERLAND** MARLBOROUGH FINE ART GALLERY

### The real Kokoschka

SURELY, YOU MUST BE THINKING, THERE CAN be nothing more to write or say about Kokoschka after the torrent of written and spoken words poured out by newspapers, magazines, television and radio during the past few weeks. Kokoschka has been lauded and acclaimed as a marvellous painter, a marvellous draughtsman and a marvellous human being (all of which he is). His id, his psyche and his place in the history of modern painting have all been exhaustively (and exhaustingly) examined. Leading critics have told us that his early work is the best and also that his late work is the best, that his early painted portraits are really "drawings" and that his early drawn portraits are really "paintings," that his portraits reveal his sitters' souls and that his portraits reveal his own soul.

The obvious result of all this verbiage (to which, I confess, I have contributed some small measure) is a rush of visitors to the Tate Gallery such as has not been seen since the Picasso affair of 1960. But on my many visits to the crowded show I have wondered whether there is not another, less praiseworthy, even negative result, in that all these people (or nearly all of them) arrive with preconceived ideas, and other people's

preconceived ideas at that, of what they are supposed to see. Would it not be better for them to take Kokoschka's own advice, which critic John Russell paraphrases admirably as: "Think for yourselves! Look at life at first hand! I've done it and come through, and you would be the richer for doing the same."

Coming from a critic this must sound like suicide. The fact is, that the greater art is the less it needs "explaining." And Kokoschka's art is sufficiently great for a first experience of it to be weakened rather than heightened by foreknowledge of the artist's history. The ups and downs of his life, his reactions to the world, to people, at different times, the dark periods and the sustained bursts of joy, the anger with, and the love of, humanity—everything is there in the pictures, whose initial impact is probably all the greater if we do not know that "this one was painted during the turmoil that preceded World War One" or that "that one was done just after he settled in Switzerland."

This is not a plea for ignorance. It is, rather, a plea for the painting to be allowed first to speak for itself in somewhat the same way as (if I have understood him correctly) Bertolt Brecht always hoped that he might speak through his actors to his audience, an ideal audience with hearts and minds wide open to receive and respond. The book learning and the cerebration can come afterwards, but first the purest possible emotional response. Unlike those abstract painters whom he openly despises (see the drawing *OK being carried into Westminster Abbey by the last four abstract artists* which illustrates a letter at the Tate)

Kokoschka has never been afraid of expressing his emotions or of arousing yours.

In an attempt to get some idea of what it would be like to be a complete newcomer to Kokoschka's world, to see it with an innocent eye, I tried on my last two visits to the show to forget everything I knew about the artist and concentrate upon the work *per se*. Each time the operation proved so completely absorbing that I saw only one room. In the first room of the exhibition I was suddenly arrested, and detained for nearly two hours, by a dozen pairs of hands, the hands in Kokoschka's portraits of his friends in pre-1914 Vienna. Even more, perhaps, than the faces in the portraits these hands—sensitive or merely decorative, rugged or rheumy, big, small, stiff, supple, strong, weak, curiously dislocated or violently expressive—betrayed the characters of the sitters or, to be more exact, Oskar Kokoschka's visions of those characters.

In the second room, which is filled with drawings, lithographs and other graphic work, the portraits were hauntingly powerful. One of them (I will say which one—No. 188—because if, wisely, you have taken Kokoschka's advice you will not have read this far anyway) I swear, hypnotized me for several minutes. Only before the drawings of Rembrandt have I ever had this same experience.

Practising what I have just been preaching I will say nothing about the exhibition at Marlborough Fine Art, in Bond Street, except that it provides a not-to-be-missed opportunity to compare the varied ways in which three great artists of today approach, and make use of, the art of drawing.





TASTE THE DELICIOUS PERFECTION OF DRAMBUIE THE UNIQUE SCOTTISH LIQUEUR

A LIQUEUR BLENDED FROM THE MOST DELIGHTFUL SECRET OF ALL TIME

PRINCE CHARLES EDWARD'S LIQUEUR

THE MOST IMPORTANT LIQUEUR YOU CAN HAVE

## ROSES AND ROSE GROWING

G. S. Fletcher

### *Doll's house roses*

MINIATURE ROSES; LIKE MANY other small scale representations, possess an unfailing charm, perhaps because we never entirely put away childish things. Moreover, these roses have qualities in their own right—an extensive range of colours, exquisitely formed buds and a Dresden-china-like prettiness—making them desirable additions to the garden. But they are not new: the Victorians had a few varieties—"fairy roses" they called them, as might be expected. For years now, pots of such older varieties as the crimson *Tom Thumb* have been offered for sale in the gardening departments of the large stores, often being described as suitable for indoor cultivation, which, by the way, is not the case.

In recent years, more attention has been given to them and the displays of miniature roses by Messrs. Edwin Murrell of Shrewsbury and Messrs. Frank Cant of Colchester have been a special attraction at Chelsea. Murrell's miniature formal garden was a big success this year, but the garden staged by Messrs. Frank Cant seemed to me more nearly what one would attempt under ordinary conditions, such as devoting a por-

tion of the rock garden to them or creating a special but informal corner where these tiny roses would not be disproportionate to their surroundings. Troughs, especially those well designed ones in the 18th century manner, are very suitable for bijou roses especially when planted with a combination of bushes and standards; but they must be deep. These bushes vary from six inches to a foot in height, and flower continuously from May until October. Pruning is best done with a small pair of scissors, and the only thing to remember is that miniature roses like plenty of room for their roots and rich soil. Here is a brief list of suitable varieties.

*Oakington Ruby*: dark crimson, best left out of formal arrangements as this older variety tends to spread; good in a rock garden. *Robin*: clear bright pink, and *Tinker Bell*: more rose pink, slightly paler at the edges, with a larger bloom. The white *Pixie*: a pretty miniature standard. *Cinderella*: white with a pink tinted centre. *Humpty Dumpty*: pale shell pink. Of the miniature climbers I suggest *Redhead* and *Mr. Bluebird*. Besides these and other miniature roses there are, of course, the dwarf polyanthas. These I propose to discuss in a future article.

## OTHER PEOPLE'S BABIES



**Caroline** (9 months), the daughter of Mr. & Mrs. Denis Mackie of Boulderstone House, Templepatrick, Co. Antrim, with her mother

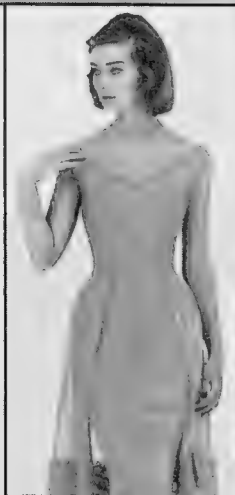


**Julian** (6 months), the son of Mr. & Mrs. Douglas Micklethwaite, Old Field House, Oakworth, Yorkshire, with his mother





I LIVE IN A  
SUSAN SMALL  
WORLD



# MOTORING

Dudley Noble

*Introduction for three*

FIRST AND PERHAPS FOREMOST MOTORING EVENT of the autumn is the Salon de l'Automobile, which opens tomorrow on the outskirts of Paris. Obligated by governmental decree to leave the Grand Palais in the Champs-Élysées, which it had occupied for more than 60 years, it is now to take place in the exhibition centre at the Porte de Versailles. Congestion in the centre of the city is given as the reason for the move.

The Salon is always worth visiting because the productions of almost every motor factory in the world can be seen there, a wider international display than is gathered together anywhere else. This year there are several very interesting new Continental cars, notably the Ford Cardinal under its brand name of Taunus 12M, made in Cologne. I went over to see and try it recently, and one point of especial interest was the heater for the interior of the body, which has been designed to give rapid warming-up. On a cold morning the average car heater takes quite some time to communicate any real warmth to the passengers but the Ford designers have overcome this in a simple manner by so arranging the cooling system that the core of the heater receives water from the cylinder jackets—which get hot very quickly—right from the start. Only after a temperature of 176 degrees F. has been reached does a valve open and bring the normal radiator into circuit at the front of the car. This should prove a real boon to those who live in cold climates, including Great Britain.

This new Taunus is notable in other ways, representing as it does the adoption by Ford of the principle of front wheel drive. The entire mechanism is located forward of the steering column and confined in a minimum space. Instead of turning the engine sideways, however, as our own Austin-Morris people have done, the Ford designers have gone for a type of engine which occupies very little space from front to back—a V-4 unit which consists of two pairs of cylinders set at an angle of 60 degrees. I would not say, after trying the

new Taunus, that this arrangement makes for as smooth a running engine as do the four cylinders in line, but the Vee engine is one with which Fords have had a lot of experience in their 8-cylinder models so presumably any shortcomings will be overcome. At any rate, the front wheel drive allows the floor of the car to be flat, and another good point about the 12M is that synchromesh has been provided on all four forward gears. It is certainly a car about which a lot more will be heard, but we shall not see it in this country until next summer. Another new model we are not to see is the Opel Kadett, not so novel in conception as the Taunus, though it is the product of the other giant American corporation—General Motors. The Kadett has its 993 c.c. 4-cylinder engine at the front, driving the back wheels in conventional fashion, and again through an all-synchromesh 4-speed gearbox. Both it and the 12M Taunus have obviously been produced as America's retort to the Volkswagen, and the outcome of the tussle for European markets will be interesting.

Among French cars in the same category is the Simca 1000, a right-hand steering version of which I have been driving here in England. It is a well-mannered and lively car and surprisingly large inside for its comparatively modest outside dimensions. The 1-litre 4-cylinder engine runs on five main bearings, which makes for great smoothness, and the 4-speed gearbox is again all synchromesh. Simca put their engine in the back of the car, and slope it slightly to keep its height down, and one point of particular interest is that there is no detachable ignition switch. It is therefore possible, if one can open the doors, to get into the driving seat and start right away; possibly a questionable feature where children may have access to the unlocked car. The object, of course, is to compel owners to lock their doors whenever they alight.

Renault have their new R8 model coming on to the British market at Show time, and I went over to Spain a month or two ago to

try it out in left-hand-drive version. It follows Dauphine practice in having its 4-cylinder engine at the rear, driving the back wheels, and is rather larger than the familiar Dauphine. In announcing its price—£764 including purchase tax—Renault stated that they had decided to stabilize their 1963 list prices by discounting the effect of any possible effects of reduced import duty. Should Britain enter the Common Market, this would immediately be halved, but in any case there will be reductions during the next few years, and Renaults do not intend to lose any orders from British customers on that account.



*The Simca 1000, silent, smooth, combines the features of a big car with the dimensions of a small one*



*The Renault R.8 saloon; disc brakes on all wheels. Below: The Ford Cardinal (called the Taunus 12M), V-4 engine, front wheel drive*





**And now...  
a liqueur  
brandy  
that really  
deserves  
the name  
'Luxury V.S.O.P.'**

As a result of years of skilful buying and expert management, the House of Martell now own the finest selection of old matured cognacs in the world.

Using these precious 'fine champagne' brandies, the like of which exist nowhere else, Martell have produced a blend worthy of the finest traditions of the description Very Special Old Pale. It is called Medallion V.S.O.P.

Next time you are ordering liqueur brandy, do ask for Medallion V.S.O.P. and judge its remarkable quality for yourself.

The guarantee of its very remarkable quality is in the name Martell and all that the name Martell means to connoisseurs of fine old cognacs.



**MEDALLION  
V.S.O.P.  
by Martell**

# Weddings



**Forshaw—Davies:** *Virginia Anne, daughter of the late Squadron-Leader R. G. Forshaw and of Mrs. Forshaw, of Little Summeries, Amersham, Bucks, was married to Piers, son of Mr. & Mrs. Allen Davies, of Kilhuri, Nyeri, Kenya, at St. Mary's, Old Amersham*



**Harms-Cooke—Davies:** *Carol, daughter of Mr. & Mrs. V. Harms-Cooke, of The Wold Furlong, Chipping Campden, Glos, was married to John Edmund, son of the late Mr. E. G. Davies, and of Mrs. Davies, of Broom Court, Broom, nr. Alcester, Warwickshire, at St. James's, Chipping Campden*



**Medhurst—Stewart:** *Lynda Grace, daughter of Mr. & Mrs. A. Medhurst, of Leigh-on-Sea, was married to Robin Milton, son of the late Brig. G. M. Stewart and of Dr. E. Stewart, of Camberley, at St. Paul's, Knightsbridge*

A. V. SWABE



**Cliffe—Darley:** *Coralie, daughter of Mr. & Mrs. C. Cliffe, of Natal, was married to Séan, Queens Royal Irish Hussars, son of Cmdr. Arthur Darley, of Violet Hill, Bray, Co. Wicklow, and of Mrs. S. L. Sim, of The Fishing Cottage, Stitchcombe, Wilts, at Holy Cross Church, Binsted*

GRAPHIC STUDIO



**Slazenger—Wingfield:** *Wendy, daughter of Mr. & Mrs. R. C. G. Slazenger, Powerscourt, Co. Wicklow, was married to the Hon. Mervyn Wingfield, son of Viscount & Viscountess Powerscourt, Bellair, Co. Offaly*



# Raymond says Speaking of Wigs

—and who *isn't*, nowadays? —I would suggest that when you are next at one of our Salons, madame, you should ask our stylists about Wigs. With a capital W.

For they are going to play a tremendously important part in your approach to Beauty.

I know, because I know hair. And Wigs.  
The Raymond Touch.

**18 Grafton Street** (Mayfair 9847)  
**39 Brompton Road** (Knightsbridge 4411)



And **Birmingham • Bournemouth • Cambridge • Cardiff**  
**Eastbourne • Guildford • Reigate • Richmond**  
**Southampton • Wolverhampton • Soon: Sutton**

R.61



In town . . .  
. . . in wool

in 'Dream Touch' lightweight wool. A slim line, soft and smooth, and made to measure by Gieves. 38 gns.

Ladies' Department

**Gieves**  
LIMITED

27 OLD BOND STREET, LONDON, W.1



BY APPOINTMENT  
TO HER MAJESTY THE QUEEN  
JEWELLERS OF GREAT BRITAIN



BY APPOINTMENT  
TO HER MAJESTY THE QUEEN  
JEWELLERS OF GREAT BRITAIN

Tel: HYDe Park 2276/9

The magic of

*Maia*

Spain's  
famous  
fragrance

by  
**MYRURGIA**



The MAJA range now available in this country includes perfume, cologne, soap and dusting powder.

Obtainable from leading stores and chemists

In case of difficulty please apply to:

CRÈME SIMON (DISTRIBUTORS) LTD., 31a/32a Bedford St., London, W.C.2.



## DINING IN

Helen Burke

IF AN AMBITIOUS COOK WANTS TO KNOW HOW to use wine in cooking, she may well look to the master chefs for advice. It will be sparing but to the point. They have no time for precious observations or for over-stating the case. For instance, in his *Gourmet's Basic French Cookbook* (Hamish Hamilton, 84s.), the late Louis Diat, *chef des cuisines* of the one-time Ritz-Carlton in New York, devotes only five pages to Wines and Spirits in Cooking—and these out of 654 large pages! Throughout the book, however, there are many recipes in which wine is used and some of them specify the particular wine required. One example will suffice. In River Trout in Wine with Truffles, the wine given is Montrachet, the finest of the white wines of Burgundy. Diat's first advice is important: "Never use in cooking a wine you would not drink." In his mother's kitchen in France, the wine used in cooking was also the one served at table, a *vin ordinaire*, sometimes red and sometimes white.

Diat gives three main uses of wine in cooking, apart from its use in desserts. First, in a marinade used both to make meat tender and in cooking when it becomes part of the sauce. In poaching fish, too, wine is not only part of the liquid but also part of the sauce. As the wine in both cases is considerably reduced in the cooking, it need not be of the highest quality but, like all "cooking wines," it should be good enough to drink. The second use is for the making of a pan sauce. A little wine is added to the tin in which meat, poultry or fish has been baked so that it dissolves the brown juices clinging to the tin. It is suggested that, for this, wine of better quality than one used in a marinade be chosen. The third main use is as a final flavouring. At the end of cooking, the wine is added to the sauce which is not again brought to the boil. Generally, fortified wines such as sherry, Madeira and port are used for this purpose and they should have excellent flavour. Diat warns against the use of more wine than is specified in a recipe. It by no means follows that, because a little wine is good, more will be better. *Au contraire*, too much wine can spoil a dish irreparably. *Gourmet's Basic French Cookbook* is an expensive one, but it would make a wonderful birthday or wedding present for a young cook. I strongly recommend it. The cooking directions are given clearly, including the correct temperatures and times for oven cooking.

Another chef-author of a cookery book is Henri-Paul Pellaprat. His *Modern Culinary Art* (the first translation, not a more recently published revised one) is a source of great interest and joy to me because it contains so much scrambled English. The other day, I came across a cooking with wine tip in it. Looking for an eel recipe, I found this: "EEL. When we say 'matelote' (stew of fish), the echo replies with eel; in spite that other fish can give a good 'matelote.'" The recipe for *Matelote of Eel a la Bourguignonne* says, "Water (the cut-up eel) entirely with red wine" then follows the tip: "Colour sauce with caramel, as wine would give a disagreeable (sic) violaceous tint." Red wine can certainly give a dish a bluish tone. I remember a friend with enterprise but little culinary knowledge

having a go at *Coq au Vin*. In his own words, his first attempt was a "dismal failure." The sauce was bluish and tasted much more like a strong wine soup. The recipe he followed did not give the size of the chicken but gave "a bottle of red wine." When I asked how large the bird was, I discovered that it was a small broiler. Diat gives a 4-lb. bird (disjointed) and 2 cups of red wine and water to cover the pieces. My friend now makes as good a *Coq au Vin* as you will find in any first-class restaurant. There is a vast difference between a small broiler and a 4-lb. bird and 2 cups and a full bottle of red wine.

Pork is a good buy just now and I wanted to braise a piece this week. Because I wanted as little fat as possible, I chose spare ribs—not those you get in a Chinese restaurant but that cut which is equivalent to the middle of the neck in lamb. This is the meat under the shoulder. There is enough fat on it but very much less than on the loin or cutlets or rib cut. Have the butcher cut through as many of these ribs as you require—say 8 for 4 servings. Fry each in pork fat, which can be trimmed from the

## Wine in the pot

edges of the spare ribs. Season them with salt and pepper. Place them in a casserole large enough to contain them in one layer. In the same fat, fry 2 chopped Spanish onions to a pale gold. Drain off the fat and add the onions to the pork, together with 2 to 3 sliced carrots and a bouquet garni tied together with a piece of thread long enough to overhang the casserole for easy removal later on. Pour off excess fat from the frying-pan. Work a level dessertspoon of flour into the remainder, then add  $\frac{1}{2}$  pint dry white wine and  $\frac{1}{2}$  pint stock or water. Add also a teaspoon of dry mustard blended with a little water and salt and pepper to taste. Rub the liquid around in the pan to take up the residue from the pork. Pour this liquid into the casserole, cover closely and cook gently for 3 hours at 300 degrees Fahr. or gas mark 1. If the sauce has reduced too much, transfer the ribs to a heated deep serving dish. Remove the bouquet garni. Add a little water to the sauce, boil up, pour it over the spare ribs and serve with mashed boiled potatoes, whipped with a little stock, and, if you like, sauerkraut. This can be bought in jars and cans and heated.



Pictured above—California Prune Jelly with port. Make it this way: Wash  $\frac{3}{4}$  lb. of Californian prunes then soak them in 1 pint water with the grated rind and juice of a lemon. Simmer, covered, to soften, then remove the stones. Sieve the pulp and liquid and sprinkle

$\frac{1}{2}$  oz. of the best quality powdered gelatine over them. Heat through just enough to dissolve it then add  $\frac{1}{2}$  pint port and, to emphasize the colour, a drop of cochineal. Turn into a wetted basin and leave to set. Serve in sundae glasses with fruit and whipped cream



**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**

**This page is missing from the print copy used for digitization.  
A replacement will be provided as soon as it becomes available.**



**“That drink of yours is so gloriously pink . . . oh, it’s Campari. You’re drinking it because you love that cryptically bitter taste? With chunks of ice and a big shush of soda, I notice. What’s that? Oh, Campari is made with herbs from four continents macerated in pure grape spirit in oaken vats, is it? Yes, I’m sure it’s good. And you say you drink it all the time? Who are you, anyway?”**

**“I’m Signor Campari”**





PERSONAL

## when choosing GREETINGS

Choose from the  
SHARPE'S  
CLASSIC ALBUMS  
They are in your own  
stationers now and  
show 158 delightful  
designs

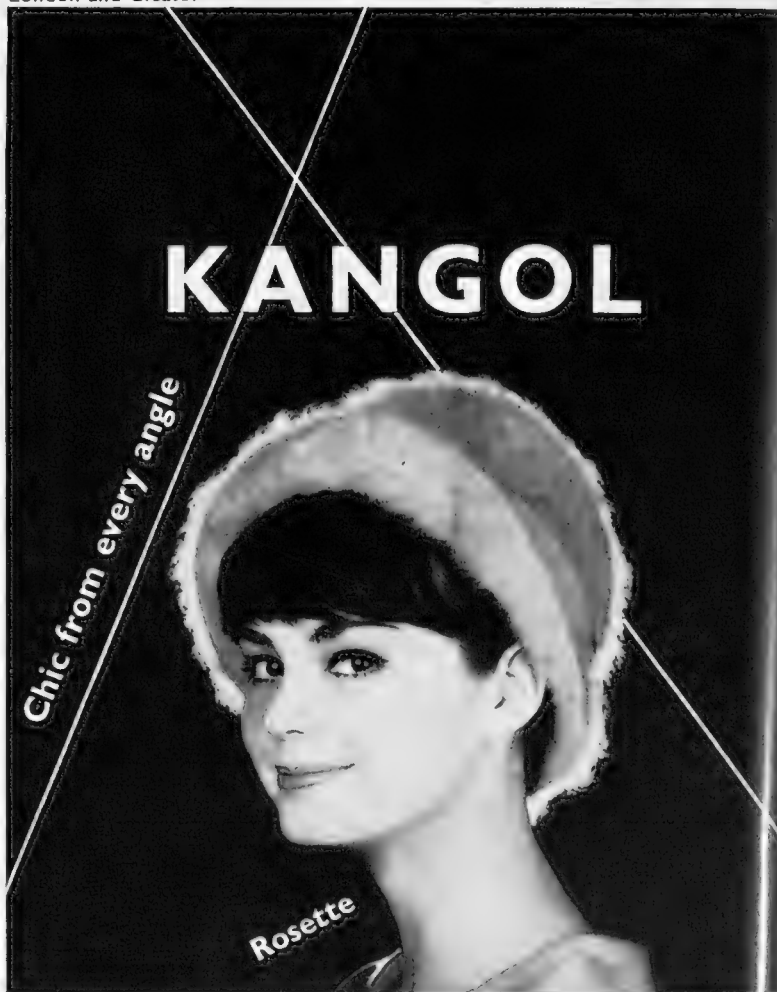


Each card printed  
with your name  
and address

W. N. SHARPE LTD

BRADFORD · YORKS

London and Cleator



Rosette in Super Angora by Kangol 34/11 Look inside for the label



HOW  
TO  
PLAN  
A  
HOLIDAY  
IN

# SOUTH AFRICA

No country in the world has more to offer than South Africa by way of new interests and new experiences. But since South Africa is a country of vast areas it is useful to plan in advance where best to go and what to see.

Your Travel Agent will be glad to help or we will be pleased to send you illustrated literature and details of the many delightful excursions and tours organised by South African Railways. Why not write today.

### SOME HIGH-LIGHTS IN A SOUTH AFRICAN HOLIDAY

CAPE PENINSULA:  
GARDEN ROUTE:  
GAME RESERVES:  
CANGO CAVES:  
OSTRICH FARMS:  
MOUNTAIN RESORTS:  
JOHANNESBURG: DURBAN:  
SEASIDE RESORTS:  
BLUE TRAIN: PRETORIA:  
TRIBAL DANCES:  
GOLD AND DIAMOND MINES



SOUTH AFRICA HOUSE, TRAFALGAR SQUARE, W.C.2

## A Splendid out-of-the-ordinary gift for your friends overseas



All four of these magnificent Christmas Numbers can be sent to any address in the world for only 21/- including postage.

Brim-full with superb colour plates, seasonal articles and unusual short stories, these world-renowned Christmas Numbers will provide a wealth of Christmas enjoyment for your friends and relatives overseas. A Greeting card is sent with every copy dispatched on your behalf—what a splendid way to say "Happy Christmas".

Prices include postage to any address in the world.

**The Illustrated London News 5/8**  
**The Tatler 4/-** **The Sphere 5/8**  
**"Holly Leaves" 5/8**

To catch overseas Christmas mails you should place your orders NOW with your usual newsagent or with any branch of W. H. Smith, Wymans or John Menzies.





## BERNESE OBERLAND

Average 10 days all-inclusive rates in Good Hotels £24 (room, 3 meals, tips, taxes, etc., included). Prospectus and information: V.B.O. Office, Interlaken, Switzerland, the Swiss National Tourist Office, 458-59, Strand, London, W.C.2, or your Travel Agent.

### ADELBODEN

4,600 feet—a world of snow and sun. Ski-school. 12 Ski- and Chair-lifts. Curling Coach. Artificial Ice-rink. 20 good hotels and children's homes. A gay night life. Write to Kurverein Adelboden.

### GRINDELWALD

75 years of winter sports. 3,550 feet—Famous for ski-ing, curling and skating. Easily accessible by train and road all winter. Chair-lift to First. Various ski-lifts. Railway to Kleine Scheidegg-Jungfrauoch. All information from Grindelwald Tourist Office.

### GSTAAD

First-class winter sports resort. High alpine Air-cableway to Diablerets. 25 mountain railways and ski-lifts, 4 ice-rinks, curling. 8-9 hours of tanning sun. First-class social and sports events. Chalets and flats for rent. Inf.: Tourist Office, Gstaad.

### KANDERSTEG

For perfect relaxation in a friendly mountain-resort, 4,000 ft. Through coaches, road open in winter. Aerial cableway, chair-lifts, ski-lifts. Ice-rink, curling, sledge-road. Well-kept paths, sun-terraces. 20 hotels of all cat. Chalets & flats for rent. Inf.: Tourist Office, Kandersteg.

### MÜRREN

5,450 feet . . . the resort with "ski-appeal"! Swiss Ski school. "K-centre". Famous Ice-rink. 30 Curling Competitions. No cars, no dangerous roads—off the beaten track! Tourist Office Mürren 18.

### WENGEN

For plenty of sun, snow and fun, together with excellent snow and ice conditions, choose WENGEN at 4,000 feet in the famous Jungfrau Area. Apply to Tourist Office, Wengen.

## BERNESE OBERLAND

### Renowned Hotels

#### GRINDELWALD

#### GRAND HOTEL REGINA

A luxury class hotel for an exciting and perfect winter holiday. Tel. 3 26 51. Alfred Krebs, owner-manager

#### ADELBODEN

#### SPORT AND KURHOTEL NEVADA

and "Old Tavern," centre of entertainment. Grill-Bar-Dancing, own Ice- and Curling-rinks, Artificial Ice-rink. Season December-April. All-inclusive rates from fr. 35.

Proprietors: Family Oestreich

#### MÜRREN (5,450 ft.)

#### PALACE HOTEL

Winter Palace with the longest season in the Alps. Next to ice-rink and ski slopes. Social centre. Tel. 3 47 12.

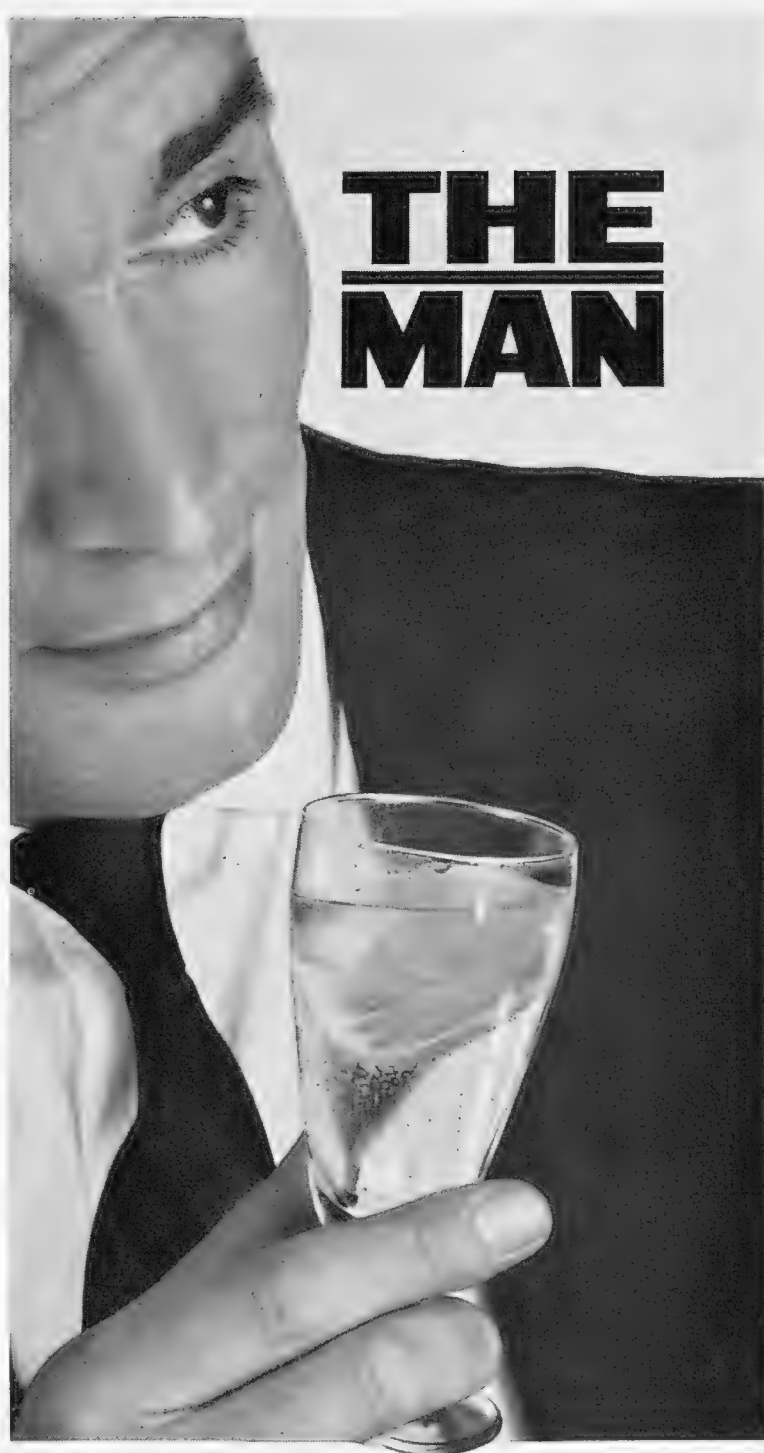
John T. Affentranger, Manager

#### WENGEN

#### PALACE HOTEL

4,300 feet above sea level. Leading hotel in the marvellous and unique ski-ing country of the Jungfrau-region. Special "all-inclusive" rates January 11 to 31 and March. Please book early. F. Bortor: Manager-proprietor

# THE MAN



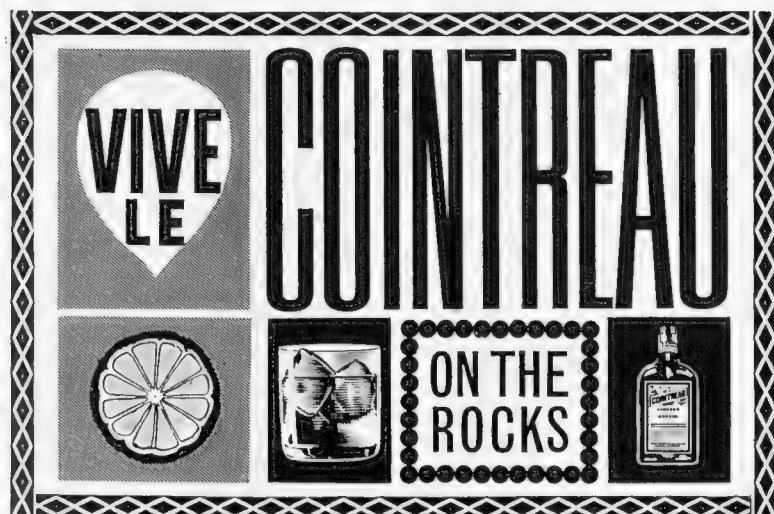
WHO KNOWS WHAT HE LIKES... WHO GETS WHAT HE LIKES... ALWAYS ASKS FOR GORDON'S BY NAME

# gin is Gordon's



BY APPOINTMENT  
TO HER MAJESTY THE QUEEN  
GIN DISTILLERS  
TANQUERAY GORDON & CO LTD

MADE FROM 100% GRAIN SPIRIT







We wish to present a copy of  
this book . . .



to every investor who now, more than ever,  
needs Profit plus Stability

For the investor who seeks a steady and continuous return, without risk of capital depreciation through market fluctuations, responsible advisers most often recommend a sound building society. Under extremely able management, the Ealing and Acton Building Society has never sustained a loss on any part of its funds and has thus established a record of security that is second to none.

Please write or telephone for your copy and it will be sent to you immediately with our compliments.

The Secretary

**EALING & ACTON BUILDING SOCIETY**  
55 THE MALL, EALING, LONDON, W.5.

Telephone: EALing 1491

THIS BUILDING SOCIETY HAS TRUSTEE STATUS



By Appointment to Her Majesty the Queen  
Suppliers of Domecq Sherry, Luis Gordon & Sons Ltd.

## For the discriminating palate . . .

If you know just how good a Sherry can be . . . if you appreciate the delight of a perfect Fino, exquisite in flavour, just full enough in body, just dry enough for the most discriminating palate, there is no Sherry quite comparable with Domecq's "La Ina".

Remember, Domecq's Sherries are grown and aged in Jerez, Spain. They are among the finest in the world and have been acknowledged as such throughout the centuries.



*The finest  
of Sherries*

# Domecq's LA INA

*Fino Exquisite Dry*

Remembering the most popular 'DOUBLE CENTURY'  
the delicious 'CELEBRATION CREAM'  
. . . and the choice Amontillado 'CASINO'

Sole Importers (Wholesale only) Luis Gordon & Sons Ltd., 12 Hobart Place, London, S.W.1.

*A reminder of Spanish Holidays*



# FUNDADOR

Domecq's SPANISH BRANDY



## Classified advertisements

### PERSONAL

INTERIOR DESIGN CENTRE SCHOOL begins the Christmas Diploma Course on 29th October under Design Consultant Betty Horn. Interior Design Centre, 9 Hertford Street, W.1. GRO. 5822.

ENJOY WRITING? Then write for Profit. Send for "Writer's Handbook" (free) detailing countless opportunities for beginner or experienced. Writer's Ring (T), 5 Edmund Street, Birmingham.

LEARN BRIDGE THE MODERN WAY. Personal tuition, beginners and advanced. FRE. 8836.

"THE WICKER LOOK" for your car or van. Protects, beautifies and quiets in one operation. From Cracol Ltd., 93 Black Lion Lane, London, W.6. RIV. 2848.

ADVANCES BY B. S. LYLE LTD., £100-£20,000 without security. 4 St. James's Street, London, S.W.1. Whitehall 5866-7.

£100 MIN. PRICE PAID for Antique COLT Revolver weighing over 4 lb.! All old COLTS and similar revolvers, Duelling pistols, Muskets, Rifles, Cannon etc. bought at the highest prices. Kesterton, Townsend Street, Cheltenham. Phone 5882.

"HOW TO FIND US" maps prepared. A. Fyffe, Bourne Chambers (J), St. Peter's Road, Bournemouth: 25226.

POEMS WANTED. Send Sample(s) without obligation enclosing S.A.E. to:—Dept. TT, Arcadian Agency, Egremont, Cumberland.

ADVANCES. £50 to £10,000. No security. REGIONAL TRUST LTD., 8 Clifford Street, New Bond Street, W.1. REG. 5983/2914.

### PERSONAL

HIGHEST CASH PRICES for Diamonds. Jewellery, Old Gold, Antique. Modern Silver & Plate. Gold coins, Sovs. 67/-. Call or post. Expert valuer sent. EDWARDES (Goldsmiths & Silversmiths) Ltd., 9 Marble Arch, London, W.1. PAD 7296.

INCHBALD SCHOOL OF DESIGN. Ten-week concentrated lecture courses in Interior Design (classical and modern), architecture, furniture, antiques. Also practical design classes. Next course begins 21st January. Details: 10 Milner Street, S.W.3. KNights-bridge 4456.

AN INDEPENDENT INCOME can be earned by postal training with the Premier School of Journalism, Ltd. (founded 1919), 53 Fleet Street, E.C.4. Directed by top Fleet Street editors and journalists. One of our former woman pupils has now published 110 novels; another pupil recently earned £750 for an article idea we sold for him to a Sunday newspaper. You can do the same. Write for free copy of "You In Print."

ANTARTEX SHEEPSKIN JACKETS of Loch Lomond are on sale at the factory showroom, at all major Horse and Agricultural Shows or direct from DONALD MACDONALD (ANTARTEX) LTD., Renton, Dumbarton. Tel.: Alexandria 2393-4.

LOST! One earring! Jewellery craftsmen who will reproduce that odd earring or dress clip exactly to pattern. Jewellery repairs of all types. Call, or send by registered post, for free estimate. Hillwoods Jewellers Ltd., 148 Station Road, Edgware, Middlesex. EDG. 5067.

### PERSONAL

OIL PAINTINGS wanted of all periods. Single pictures or collections.—COULTER GALLERIES, 33 Ainstay Avenue, York. Phone 66537.

SHARE-A-FLAT LTD., 175 Piccadilly, W.1. HYD. 2545. The right flat or the right person.

NAIL-BITING. End this beauty evil and anti-social habit. New technique. Recommended by Beauty Editors. Booklet 6d. FILTEX LTD. (Dept. M.P.), CANTERBURY. (The original Nail Culture Specialists. Est. 40 years.)

FOR THE FEW who may not have heard of CHIPPENDALE'S WORKSHOPS, they are the people who originated the modern method of space planning and Built-in Furniture. If you are in the mood for an exciting change of surroundings tailored to your smallest personal needs contact them at 36 Davies Street, W.1 (by Claridge's). MAY-fair 9358. They look after colour and lighting too.

COIN AND METAL SPECIALISTS. Collections and rare pieces wanted. Catalogue of English Coins 14/9d. including postage. Bulletin 1/-. B. A. SEABY LTD., 65 Great Portland Street, London, W.1. Telephone LANGham 3677.

LONDON CLUB has vacancies for ladies and gentlemen town and country members. Very moderate subscription. Swimming pool, squash courts, television theatres, cocktail lounges. Accommodation with private bath. Apply Secretary, WHITE HOUSE CLUB, Regent's Park, N.W.1.

### PERSONAL

ADVANCES £50 upwards—without security. PERCY G. COLEMAN, 69 Harpur Street, BEDFORD. Tel.: Bedford 68101.

MIGRAINE? Lasting relief has been found. Write ex-sufferer (M.A. Cantab.). Box 651.

M.S. stands for MULTIPLE (DISSEMINATED) SCLEROSIS, the paralyzing disease of the nerves which affects 40,000 teenagers and young adults in Great Britain. The Society's new Annual Report shows that from voluntary sources since 1956, £86,000 have been authorised in Research grants and £57,000 spent on Welfare. Please help our cause, MULTIPLE SCLEROSIS SOCIETY, 10 Stratford Road, London, W.8. Registered Charity.

REAL CULTURED PEARL NECKLET with silver snap—in presentation case £5.5.0. Also Real Cultured Pearl Earrings set in 9 ct. gold wire fittings £2.2.0. Money Back Guarantee. Fashion Crafts Ltd., 14/18 High Holborn, W.C.1.

SUEDE AND SHEEPSKIN GARMENTS need special treatment and should not be dry-cleaned. Suedeclean Ltd., have the perfect process. 57 Beauchamp Place, London, S.W.3. KNI. 8894 and 30 Baker Street, W.1. WEL. 1967.

STAMMERING. Entirely new Therapy effects cure 15/20 days. Accommodation near clinic arranged. Fees only accepted on basis of cure. WM. C. KERR, M.A., Speech Specialist, St. Ouen, JERSEY. Tel. Jersey 20957.

CONTINUED OVERLEAF

## PERSONAL

BEAUTIFUL NEW CURTAINS in Velvets and Italian Brocades. Full length, ready to hang; all lined and hand-made; half usual price; unclaimed. The Linen House, 241 Baker Street, N.W.1 (nr. Baker Street Station). WEL. 3311.

SPECIAL RELAXING MASSAGE relieves tension, nervous strain, etc. Individual attention. WELbeck 5319 before 11 a.m.

WESTBOURNE SCHOOL OF FLORISTRY. KENSINGTON CHURCH STREET, W.8. Diploma Courses in all branches of Floristry, courses in Flower Care and arrangement for the home. Details and application forms from WESTBOURNE FLOWER HOUSE, 58 WESTBOURNE GROVE, W.2. BAYswater 5777.

FASHION IN FITTINGS—AAA to B and in large sizes too! At Russell & Bromley's new shop 81 Knightsbridge (next to Harvey Nichols Little Shop). Special evening shoe department and also Avant Gardeshoes for MEN.

IT IS A PUBLIC DUTY to ban slippery floors. Insist on the use of Furmoto Non-slip Floor Polish. From Ironmongers, Grocers, Timothy Whites, etc., or write to FURMOTO CHEMICAL CO. LTD., 3 Brixton Road, London, S.W.9.

SCALP AND HAIR DISORDERS. Consultations and Treatment. Edward Goodman, Member Institute of Trichologists. 79 New Bond Street, W.1. MAYfair 6809.

TV SCRIPTWRITERS' SCHOOL, 53 Fleet St., E.C.4 (directed by top BBC and commercial TV scriptwriters), can train you by post for the hundreds of TV companies throughout the world. This writing market is at least twice as profitable as any other. Write for free illustrated brochure.

## ARE YOU SIZE 16, 18 OR 20?

(40, 42, 44 hip)

## JOSEPHINE JOICE

at 5 BEAUCHAMP PLACE, S.W.3 (first floor) you will find a varied selection of lovely clothes chosen just for you. **Prices from Budget to Couture.** Choose from many, with assistance if required, at our charming first floor Salon. KNIghtsbridge 5628

## Which?

Whose copy of Which? do you read? You can have your own copy of Which? sent to you direct. Just send your annual subscription—£1 for 12 monthly issues on consumer goods, or £2 for Which? including quarterly Car Reports—to

Consumers' Association Ltd., Room F, 14 Buckingham Street, London, W.C.2

## BRAZIL?

Ask SUMNORTH

116 High Holborn WC1

CHAncery 7220

for free portfolio on good land investment at £5 an acre

Have you heard?

## ANNE GERRARD

has opened a BOUTIQUE in the lounge at GROSVENOR HOUSE. There is a wonderful selection of model dresses and suits, exquisite beaded knitwear, sheerest stockings, the latest designs in costume jewellery and . . . men's ties.

Be sure to pay her a visit and see for yourself. Also at: 27 Bruton Street, W.1

ELEGANT HOMES DESERVE LAMPS and SHADES by NITA MILLER 63a Grosvenor Street, W.1. MAYfair 0951

LAMPSHADES CLEANED OR RECOVERED IN A DAY ONLY BY NITA MILLER

SEE THE "TWEENY" SINK WASTE DISPOSER AT HAIGH ENG. CO. LTD. 2 S. Audley St., W.1. GRO. 7941/2

## PERSONAL

SMALL Women's shoes stocked from size 1. Popular prices. A. WEINTROP. 71 Berwick Street, Oxford Street, W.1.

PROTECTS YOU PRETTILY—Ladies rubberproofed mackintoshes. Mail Order Brochure. South Bucks Rainwear. High Street, Iver, Bucks.

YOUR DAUGHTER would enjoy finding her office job through STELLA FISHER BUREAU in the STRAND.

BERMANS, the Film and Theatrical Costumiers. Fancy dress costumes for hire, specialising in outfits for children. Terms on application Department T.3. M. Berman Ltd. 18 Irving Street, Leicester Square, W.C.2.

FREE sample of your favourite Coffee or Tea supplied by post from Coffee and Tea Warehouse, 2 Flask Walk, N.W.3.

SHEEPSKIN AND SUEDE garments beautifully cleaned by FURCLEAN, 3 BELSIZE PLACE, HAMPSTEAD, N.W.3, in seven days. Phone SW1. 3242/3 for collection and delivery service.

COATS OF ARMS painted to order. Moderate fee. T. D. Benton, Crays Pond House, Nr. Pangbourne, Berks.

IRELAND'S FAMOUS LIQUEUR—GALLWEY'S ORIGINAL IRISH COFFEE—the Liqueur to linger over. 45/- a bottle. From your Wine Merchant or Findlaters, Wigmore Street, W.1.

EXCHANGE LARGE PRIVATE ANTIQUE COLLECTION, Oriental Ivories with History Notes also Silver, Furniture, etc., for Bungalow, Cottage or Cash. Box No. 766.

DUPONT LIGHTERS. Refills and Flints obtainable from leading Jewellers and Tobacconists. Distributors and Service. Desk Advertising Co. 1-2 Hanover Street, London, W.1.

## "OLD MASTERS"

Several Unique Replicas. Full Particulars Box No. 779.

FOR 25 YEARS we have provided Homes for the aged poor, and self-contained flatlets for elderly women in Surrey, Leamington Spa, Brighton, Folkestone and Worthing. Please send a 25th Anniversary gift to help this much-needed work or remember us in your will. Brochure gladly sent. Joseph Atkinson, Managing Trustee, Fellowship Houses Trust, Clock House, Byfleet, Surrey.

THE TIME IS NOW; THE PLACE IS YOUR HOME; the scene, your lounge: the design is by Evans and Guild, 92 Heath Street, N.W.3. HAM 6988: the result? Sheer craftsmanship.

## ENTERTAINMENT

SLAVE MERCHANTS OF S.W.1. When it's time for the ritual selling of daughters to the highest bidder—remember! Nothing so charms the eligible B; nothing so soothes the savage breast of the NST as music! Make the market place for your daughter the stall of the Season! Book Tommy Watt and his Music from Lyn Dutton Agency Limited, 8 Great Chapel Street, W.1. Telephone GERard 7494. For personal attention ask for Peter Burman.

LES COLLINS AND HIS MUSIC for your ball or party. 25 Woodbourne Avenue S.W.16. STR. 3893.

RUDY ROME, late of the Colony and Hungaria, would be happy to play personally with his orchestra, large or small, for your next function. 33 Montpelier Rise, Wembley. ARN. 7542.

ERIC WINSTONE supplies the best Bands and Cabarets. 112/114 Great Portland Street, W.1. Telephone LANgham 4514.

BILL SAVILL will be pleased to arrange an Orchestra of any size for your Private or Anniversary Dance, etc. 7 Windmill Hill Ruislip, Middlesex. Ruislip 6812.

THE EDDIE LAMBERT ORCHESTRA is now accepting first class bookings. Direct from S.S. ARCADIA and R.M.S. QUEEN MARY. Over 800 radio broadcasts. Box No. 777.

CHILDREN'S ENTERTAINER. Magic fun-show. Also complete parties organized (games, competitions). JOHN DEE, PINner 1187.

## BOOKS

BOOKBINDING. Rare books, prayer books, periodicals, etc., by experienced craftsmen. C. D. Watmore, 124 Farnborough Road, Heath End, Farnham, Surrey.

## INTERIOR DECORATION

INTERIOR DESIGNER undertakes planning conversions, colour schemes and choice of furniture and accessories for houses, flats, etc. Part or complete supervised service. Mary Bilton 8 Montagu Mews South London, W.1.

## FOR SALE

BINOCULARS Ex-Govt. £20 value for £7.15s. 14 Days' Free Trial. CHARLES FRANK LTD., Saltmarket, Glasgow. Phone: BELL 2000.

PIANOS. Selection of models by Bluthner, Bechstein, Steinway, etc. Agents for all leading British makers. LEWIS LTD., 17 Chepstow Mansions, W.2. BAY. 2908.

## HOLIDAYS

LAZY, tranquil. Perfect for relaxed weekend or longer. Wonderful food and service. THE GEORGE HOTEL, Yarmouth, I.O.W. Tel. 331.

## TRAVEL

MENTON, Hotel de Venise. Central, select. Beautiful gardens. Menton's best appointed Hotel: 170 rooms. 120 bathrooms.—A. SOMAZZI.

## RESTAURANTS

PARAMOUNT GRILL, Irving Street, Leicester Square. Your choice from the finest steaks in the world at original steak house. WHI. 0744.

LOTUS HOUSE, 61-69 Edgware Road, W.2 (AMB 4109/4341). London's latest Chinese Restaurant. Open noon to 2 a.m. inc. Sundays. Fully licensed. Music and Dancing.

CHEZ CICCIO, 38c Kensington Church Street, W.8. (WES. 2005). Elegant Kensington restaurant for gourmets.

AU JARDIN DES GOURMETS. Tel. GER. 1816 and 4839. Restaurant Francais, 5 Greek Street, London, W.1. Proprietors: M. Richier and A. Andre. Reputed for its wines and old-style French cuisine. First-class restaurant. Closed on Sundays.

NOT ANOTHER INDIAN RESTAURANT—NO! The Indian restaurant—JAMSHIDS—where you too could join the discerning few. 6 Glendower Place, S.W.7. KNI. 2309.

## BOULEVARD de COUTURE



## FIRST TIME IN LONDON

The most elegant and fabulous clothes, furs and jewels from the worlds' greatest designers parade along the Boulevard for your delight during lunch beneath the trees in a real Parisian atmosphere.

Open 11 a.m. to 8.30 p.m.

CAFE-RESTAURANT

BOULEVARD PARIS

May Fair Hotel . Berkeley Square  
Mayfair 7777

Deliciously French!

le Petit montmartre

Excellent wines, good cuisine, gay decor and the gentle guitar. En avant! Res: WEL. 2992. 15 Marylebone Lane, W.1. Write for monthly French recipe Open to 12.30 a.m. (last orders 11.15 p.m.) SUNDAY EVENINGS 6.30 to 11.30 p.m.

## FOR THE EPICURE

SALARAD LEMON MAYONNAISE. Highest Standard. For salads, sauces, sandwiches.

QUAIL. 40/- per box of 6, prepared ready for cooking. Quail Eggs (hard boiled), 10/- per box of 24. Cash with orders please. Postage 2/- per box extra. NICHOLAS BONE, Great Haye, Tavistock, Devon.

PURE AUSTRALIAN HONEY. 60 lb. drums £5.5.0 (only 1/9 lb!). Carriage paid. Honey keeps. J. K. LOWE, H. S., 62 Oakley Street, Shrewsbury.

OUR FOODS ARE MADE ON THE FARM in the old fashioned way and are neither deep frozen or preserved with chemicals. Farmhouse cheeses, bacon, sausage and liver pâté, pickles and mayonnaise, jams and canned fruit, poultry and eggs. We sell daily in Chichester Butter Market and on Market days in Alton, Farnham, Basingstoke, Dorking and Petersfield. J. & M. Winsor, Weston Farm, Petersfield 268.

CORNISH LIQUEUR MEAD. Fortified with Brandy, Decanter 17/- post free. Cornish Mead Wine 26 ozs. bottle 13/6 post free. From your wine seller or direct. Cornish Mead Co., Stable Hobba, Penzance.

PHEASANTS, luscious hand-reared. Positively the last opportunity to book these tender, fat pheasants from the famous Ickworth Shoot. Send cash with order NOW, 16/- single birds, 30/- brace starting end October, ending last day January. Do not delay, supplies short this year. Bristol Estates Office, 113a Northgate Street, Bury St. Edmunds, Suffolk.

## HOTELS

TORQUAY ARDMORE HOTEL, Wellswood, Phone 4792. Excellent food and comfort. Central heating. Near Town centre. Winter terms and special Christmas tariff.

TORQUAY. Enjoy the Winter in warmth and comfort at ELMINGTON HOTEL. Central heating, special Winter terms. Illustrated brochure. Phone 65192.

THE HYDRO HOTEL, EASTBOURNE stands in spacious grounds overlooking the sea and occupies the finest position in Eastbourne. Licensed. A.A., R.A.C. \*\*\*\* Centrally heated throughout. Many bedrooms with private bathroom and toilet. Cocktail lounge, ballroom, orchestra, television, tennis. Two electric lifts. Gas and electric fires. Garage and car park. A really comfortable hotel for winter residents, at moderate terms. Please apply for brochure to Manageress. Tel. Eastbourne 643.

HYTHE, KENT, SUTHERLAND HOUSE HOTEL. 40 bedrooms. Near Sea. Luxuriously refurbished. Garage, Parking. TV Christmas Vacancies.

OLD OAK COTTAGE HOTEL, Minster nr. Canterbury. Tel.: Minster 229. A 14th-century retreat with ultra modern appointments, and Irish hospitality. Egon Ronay and Ashley Courtenay recommended. Six main dishes served daily. Fully licensed.

BARTON-ON-SEA, Nr. Bournemouth VENTANA HOTEL, A.A., & R.A.C. A small exclusive Hotel on sea edge, 2 minute Golf Course. Highly recommended for its cuisine and comfort. Brochure on request New Milton 1309.

## GLOUCESTER HOTEL WEYMOUTH

Famous since George III's reign for comfort, cuisine and "cellar." Sunnily positioned overlooking Weymouth Bay and always in season. A.A. 3-star. Tel. 404.

## PHOTOGRAPHY

KUTCHINSKY OF CANADA will take your portrait in the tranquility of your own home: suitable studies to be included in forthcoming photographic book. Telephone MUnicipal 1455.

WEDDING PHOTOGRAPHY. We specialize. Our attendance in all parts of the British Isles is without charge or obligation. Write or telephone for particulars. THE BELGRAVE PRESS BUREAU, 7 West Halkin Street, London, S.W.1. Belgravia 3227/8/9.

## 'COLLECTORS AND CONNOISSEURS

FINE VIOLINS, VIOLAS, CELLOS, BOWS wanted. Especially Italian.—Details to L. P. BALMFORTH & SON, Violins, Leeds, 2.





## How to blend the best sherry in the world

It's easy. Hop on the next plane to Spain. Head south for Jerez. Settle in comfortably, and stay for a hundred and sixty years. Meantime pick up all the sherry lore you can. You'll find then, if you don't know already, that Harveys Bristol Cream is considered by the experts to be the best sherry ever blended.


But to blend it, even if you learn as much as Harveys know already, you'll need certain venerable and distinguished old sherries. And it is only fair to warn you that Harveys have earmarked the supplies of these for a very long time to come.



But don't be discouraged. Persevere. With luck, patience, and unlimited funds you may, about the year A.D. 2120, turn out a fairly creditable sherry. Even then it won't be acclaimed overnight as the world's best sherry; the fame of Harveys Bristol Cream has been built up over decades.

In fact, unless you're an incorrigible do-it-yourselfer, it might be easier simply to give in and enjoy the real thing. Harveys Bristol Cream costs 25/6 a bottle. And Harveys are happy to do all the hard work for you.



Nothing  enlivens a  
flat season  
like ...

# Rose's lime juice

A season in the saddle  
From the Lincoln  
to the November Handicap  
Punters perspiring  
at the starting-post  
Turf-accountants tic-tac-ing  
telegraphically  
Excitement mounting  
as the favourite noses ahead  
in the home stretch  
But the thing that prevents  
a flat season from falling  
really flat  
Is Rose's  
Rose's with gin, rum or vodka  
The glittering prize that  
awaits you when you've passed  
the winning post.



Rose's LIME JUICE CORDIAL...the most refreshing drink in the world



# FREE FROM BOAC!

50 PAGE  
COLOUR  
TOURS BOOK



## Join Mr. Go-Gay in some far-away sun-spot

How do *you* feel about giving the winter the slip and basking each day on an exotic Tropical island? This new BOAC guide gives you some fabulous get-away-from-it-all ideas. Europe, for instance, from £42.5s. all inclusive. 15 days in exotic Tripoli (£84.17s.). Or a 9-day Transatlantic holiday (£130). Or a 15-day Camera Safari in Kenya (£255).

Send for your own colourful copy of this BOAC guide to winter tours. It's free! Pick one up at your BOAC Appointed Travel Agent. Or write to BOAC Airways Terminal, Victoria, London, S.W.1



All over the world

# B.O.A.C.

takes good care of you

BRITISH OVERSEAS AIRWAYS CORPORATION

# LANCÔME

Beauty and personality need a certain touch of daring to bring them vividly to life. This Lancôme understands: it is the subtle daring of their colours that brings true beauty to your lips and fingertips.

*Dare  
to be  
beautiful*

Lancôme make-up and varnish shades are all blended to harmonize with the tones that are most immediately the fashion.

**Daring!** The pearl varnishes, soft and muted, the brilliant varnishes, alive, vivid. You will love the new bottle for its elegance, and also its convenience. An entirely new smooth-flow device keeps the varnish evenly and correctly blended.

**Daring!** Lipsticks that are strikingly new. From the brilliant splash of 'cardinal', 'tango rose', 'incarnadin' and 'cornaline' through to the subtleties of the blue-pinks, the warmth of orange.

LANCÔME *loveliness made lovelier*





# New from Ford... the small car with a big difference!

# CONSUL CORTINA



## Making small-car history...

With the new Consul Cortina, the economy is small-car; its costs are truly small-car and it gives up to 40 m.p.g. But from then on, what a difference! Not only is the Cortina big-car roomy and big-car stylish... it has real big-car ruggedness. And power to spare, besides. Like Cortina quality, Cortina reliability is also built in. Solid. Prove all this as Ford did, drive it. Then you'll agree: it's the small car with a big difference.

## Enjoy small-car savings... BIG-car everything else!

Brilliantly reliable 1200 cc engine, developed from famous race-and-rally winning Anglia unit • 0-60 mph get-aways in 26 secs through four-speed, all synchromesh gear box • Top speeds in the high seventies • Yet up to 40 m.p.g. Generous 5-seater roominess • Impressive international styling with all-round panorama vision • Big-car ruggedness, proved over thousands of testing miles on cruel pavé surfaces • Every 5000 miles or 'twice a year' service • Low-cost Ford servicing facilities available everywhere • Privilege hp/insurance rates • Only Ford could have brought Europe this new kind of small car — the result of their unrivalled engineering experience all over the world.

2-door  
Standard  
model  
from only **£639.0.3**  
(tax paid)

De Luxe model illustrated from only £666.10.3  
(tax paid). 4-door versions coming soon. A wide  
range of fine accessories and options available.  
**CONSUL CORTINA FROM FORD OF BRITAIN**





## Good things come from Bristol

*-like Bristol glass and Bristol Tipped*

You have to get quite a polish on a table before you dare lay out glass as good as Bristol Blue. It dates back to the eighteenth century, if it's genuine, and you must be very careful with it. By all means take your drink from it, however, and let your trusted friends do the same.

Similarly, a Bristol Tipped cigarette should be admired but smoked. You will be impressed by its feel and its flavour, because quality means as much in a cigarette as it does in glass. And from the eighteenth century's glass to today's cigarette, good things come from Bristol. Especially cigarettes by Wills.

W. D. & H. O. WILLS—A WORLD-FAMOUS NAME FOR FINE VIRGINIA TOBACCOS FOR NEARLY 200 YEARS





*One of the world's finest dry sherries*



# LA RIVA

*Fino* **TRES PALMAS**

*The sherry of Spanish connoisseurs since 1776*

ALSO CARMELA CREAM FOR THE SWEETER PALATE





*Now...in advance of publication...*



# TREASURES of the Vatican

*your opportunity to buy one  
of the most beautiful books  
ever produced...at a reduced  
price prior to publication*

St. Peter's... The Vatican Museum... the Sistine Chapel... within the boundaries of the Holy City have been collected some of the most famous and beautiful paintings, statues and works of art in the world—for instance, Michelangelo's frescoes in the Sistine Chapel, commonly held to be man's greatest single artistic achievement.

But the sheer, daunting immensity of the collection means that many equally marvellous treasures are overlooked, scarcely known even by experts. And the books available hitherto have given almost as sketchy a picture. The texts have been incomplete, the illustrations often unsatisfying.

Now here is a book which gives you a private view of the incomparably rich treasures of the Vatican, unjustly by the eager tourists. With the co-operation of Dr. Campos, the Curator of the Vatican Museums, and under the guidance of Professor Maurizio Calvesi, the greatest living authority on Vatican art, the masterpieces of the collection have at last been captured in all their beauty. The reproductions include: a third century mosaic of Christ; the sarcophagus of Junius Bassus; Fra Angelico's fresco of St. Lawrence; Donatello's Deposition; Michelangelo's Pietà; Raphael's frescoes from his Stanze, and many more.

The Sistine Chapel display itself is represented not only by Michelangelo's ceiling and east wall, but by details from these; and by frescoes of Botticelli, Perugino, Pinturicchio, and other early Renaissance masters.

**Albert Skira** The text is by Professor Calvesi himself, and Dr. Campos contributes an introduction. The photography and reproduction is by Albert Skira, a name lovers of art books know well as a guarantee of the most meticulous standards of production.

**New richness and detail** The book measures 10½" x 12½". It contains 216 pages and 120 plates. 85 of these are virtually colour prints you could frame—they are printed individually on special multicolour presses, and enclosed in the book afterwards. This process calls for seven colours (one of them gold) a 175-dot screen, and a 'dry-printing' technique, in which each colour is allowed to dry before the next is applied. This is necessarily a costly process, but it gives a detail and richness normal methods cannot approach.

**Pre-publication offer** The result could hardly be a book priced for the mass market. But to anyone who is in any sense a lover of beauty, this collection of supreme masterpieces must seem very reasonable even at the publication price of £9.9.0. Now—for these few pre-publication weeks only—it is available at £7.7.0 (plus 3s. 6d. postage and packing)—a saving of £2.2.0 and the lowest price at which the book can ever be offered.

Take advantage of this very special price—and have the book in your home for 10 days on approval. Full details below.

*Order Now and save £2-2-0*

By taking advantage of this splendid offer now, you will save £2.2.0. Don't delay—it is open for a limited time only. To obtain your copy of TREASURES OF THE VATICAN, just send your name and address to 'VATICAN', Dept. V.T.I., Sunday Times Publications Limited, 115, Bayham Street, N.W.1. A copy will then be sent to you on approval for 10 days. If you decide to keep it, you will only be asked to pay £7.7.0. (plus 3s. 6d. postage and packing) instead of the full published price of £9.9.0. On the other hand, if the book disappoints you, you will still be able to return it without making any payment, providing it is in unmarked condition.

**Important**—If you live outside the U.K., please send cash with your order... and act now. (This offer closes on November 19th, 1962)



## EDUCATIONAL

### DAUGHTER LEAVING SCHOOL?

#### WHAT NEXT?

Finishing School? Domestic Science?  
Secretarial? Family abroad?

Consult:

#### THE GABBITAS-THRING EDUCATIONAL TRUST

6-8 Sackville St., London, W.1. REG 0161  
who will advise without charge

### THE LANGUAGE TUITION CENTRE'S SECRETARIAL COLLEGE

for Diploma Courses in basic secretarial practice or in combined secretarial and foreign-language training. Full information from the Principal.

26-32 OXFORD ST. LONDON, W.1.  
Telephone LANgham 1005 & 8005.

TANTE MARIE SCHOOL OF COOKERY. Woking 4050. Principal: Iris Syrett. One year's Cordon Bleu/Arts Menagers' Diploma Course and Three Months' Cuisine Course for Girls at Unique Attractive School. Refresher Courses in French Cookery.

ST. GODRIC'S SECRETARIAL COLLEGE  
RESIDENT AND DAY STUDENTS  
Comprehensive courses for English and foreign students. New terms commence 3rd January and 23rd April, 1963. Apply to: J. W. Loveridge, M.A. (Cantab.), the Principal, St. Godric's College, 2 Arkwright Road, London, N.W.3. Telephone: HAMstead 9831.

RESIDENTIAL SECRETARIAL AND LANGUAGES COURSES, G.C.E. examinations all levels, sports facilities, delightful country near London. Apply: The Principal, Paddock Wood Finishing School, Lightwater, Surrey. Tel.: Bagshot 3252.

SECRETARIAL TRAINING—Intensive courses in shorthand, typewriting, book-keeping and secretarial practice. Prospectus—The Oxford and County Secretarial College, 34 St. Giles, Oxford.

LANGHAM SECRETARIAL COLLEGE offers thorough training with modern equipment to girls of G.C.E. standard. One-year courses including languages begin each September. Supervised hostel accommodation. Prospectus from Principal, 18 Dunraven Street, Park Lane, London, W.1.

PAINT IN OILS. Fascinating Home Study Course with Hayward Veal as your personal tutor. Details from PITMAN COLLEGE OF ART, 17 Pitman House, Godalming, Surrey.

AIGLON COLLEGE, Chesières-Villars, Switzerland, English School of 150 boys, Senior School 13 to 18, Preparatory School 10 to 13. First-class character and medical certificates required. Particulars from Headmaster, John Corlette, M.A. (Oxon), or from The Gabbitas-Thring Educational Trust, 6-8 Sackville Street, London, W.1. Tel.: REGent 0161.

### PRIVATE PARTY CATERING

HUNT Balls, Weddings, Charity and Private dances. FOSTERS ROOMS, 16/17 Small Street, Bristol, 1. Tel: 24644.

WEDDINGS, DANCES and other receptions (in town or country) become a memorable success with Harrods expert catering. Details from Harrods Hire & Catering Service, Knightsbridge, S.W.1. or SLOane 1234, extension 865.

HALL & ROBERTS LTD., the Caterers of distinction, will provide a special touch to your "At Home" Luncheon, Dinner, Cocktail Party or Dance. Every type of function superbly catered for, perfection to the last detail, right in your own home. Enquiries to: 22 Leicester Square, W.C.2. Tel: WHItell 2373.

FOR ORIGINAL IDEAS on buffet at Balls, Dances, Cocktail parties and other receptions consult "COOK & BUTLER—May we help you?", 20 Southfield Gardens, Twickenham, POPEsgrove 9714. Swedish and international cooking. Our specialties also supplied ready for your table. New kitchens at 75 Church Road, Teddington. TEDington Lock 3932.

WEST'S CATERERS of Market Harborough. Telephone 2181 for Hunt Balls, Cocktail Parties, Weddings, etc.

IN YOUR HOME. Parties, Dinners, Receptions, etc., individual and perfect service. Butler, if required. Mrs. H. I. Sip, 7a Ladbroke Square, London, W.11. PARK 7516.

CATERING at Home. All occasions. Weddings a Speciality. POPEsgrove 2312. DIANA DEE, 23 Riverdale Gardens, Richmond, Surrey.

## BEAUTY

PARIS IN LONDON. Madame Louise Pascal and her French beauticians long trained in skin care using the famous products of Dr. N. G. Payot work in the quiet personal atmosphere of her Knightsbridge Salon. Her experts in the latest trends of French make-up can assist you with the newest developments. Every facet of beauty treatment including pedicure and manicure (with MAVALA). Hot and cold wax epilation. Her technique of slimming by measurements using the unique Swiss methods of invigorating Thermal Baths, sub-aqua massage, Dr. G. Cunier's deep massage machines, Dry Heat baths, according to the individual need, are meeting with signal success. Consultations without fee by appointment only to ladies, telephone KNightsbridge 4400.

"Faces, Figures and Feelings: A Cosmetic Plastic Surgeon Speaks." Leslie E. Gardiner, Wimpole Street, London specialist, the how, why and what on cosmetic surgery. Illustrated. From Robert Hale Ltd., 63 Old Brompton Road, London, S.W.7. 19/6 post free.

FOR NEARLY NINE YEARS Ray Cochrane has specialized in "spot" slimming treatments, enabling clients to slim any part of the body without exercise or diet. Course of 6 treatments £3 17s. 6d. Full details from The Beauty Clinic, 59 Chiltern Street, London, W.1. Tel.: WEL. 3405.

PUTTING BACK THE BIRTHDAYS. Phyllis Scott-Lesley's rejuvenating and therapeutic beauty preparations available at Harrods and other leading perfumeries. For booklet SCIENTIFIC CARE OF THE SKIN giving details of co-ordinated beauty therapy to defeat ageing skin write to:—P.S.L. LABORATORIES Ltd., Old Bond Street, W.1.

### HAIRDRESSERS

COIFFURES OF DISTINCTION. In the relaxed atmosphere of the famous Giralt Salons your hair is really cared for by specialists in every facet of hair culture. Masterly cutting, styling with a flair, expert colour rinsing and permanent waving all add up to hair styles which are enchantingly different. GIRALT LTD., 7 Woodside Crescent, Glasgow, C.3. Douglas 4904 and 0045.

JOHN HENRY for HAIRDRESSING OF DISTINCTION. Experts in colour, shaping and permanent waving. At 9 Bury Street, St. James's, S.W.1. WHItell 5970/7484 and at 9 Melcombe Street, Baker Street, N.W.1. HUNter 2020/2029.

STANLEY BARBER OF NOTTINGHAM, the Midlands' finest Hair Artists. Superb Styling, Incomparable Cutting! Stanley Barber International Hair Fashions Ltd., 52 Long Row, 46664 and Branches. Awards London, Paris, New York. I.C.D. and S.H.C. Paris.

### SHOPPING BY POST

BARGAIN LINEN SHEETS.  
No. 10 +Quality 72" x 108" 2 Cord 43/9, 90" x 108" 54/9, 90" x 117" 58/- each. Post paid. BROWN LINEN FRICTION TOWELS (Cotton Backed) 30" x 54" 12/11, 36" x 60" 16/6 each. Postage 1/9. Linen Catalogue 6d. Banford Bleach Dept. TT 23, Gifford, Portadown, N. Ireland.

A PLEASING AND USEFUL GIFT—5 dozen Serviettes printed with any name 8s. 6d. Sample 5d. L. Devereux Longman Ltd., Box 3, Worthing.

### FLOWER ARRANGEMENT SCHOOL

FREE TUITION. Complete course in practical Flower Arrangement at Four Seasons. 11 New Quebec Street, W.1. AMB. 6611.

### SINGING TUITION

A CAREER IN SINGING. London's leading teacher of singing, Arnold Rose, will train you for a successful career. Tel. PARK 8305 for audition.

### CORSETTIERS

RIGBY & PELLER, 12 South Molton Street, W.1. MAYfair 6708

By Appointment to H.M. The Queen

Corsettières

Corsets, Corsettees, Brassières, Swimsuits, Maternity Foundations individually designed and made-to-measure by EXPERTS.

THE FINEST CORSETS & SWIMSUITS combining Comfort with Elegance, are made to measure by—

MACMILLAN CORSETTIERS LTD  
17 Beauchamp Place, S.W.3. (KEN. 9925)

Brochure T.A. on request.

## MATERNITY WEAR

MATERNALLY YOURS—the fashion house for mothers-to-to-be have London's all the year round loveliest range of cleverly cut maternity wear . . . designed by Hardy Amies. From 6½ gns. Write for brochure including lingerie and corsetry. Dept. E., 26 New Cavendish Street, W.1. HUNter 1000. Gift vouchers available. (Open Thursday till 7 p.m.).

"ELEGANCE MATERNELLE." London's Fashion Rendezvous for Maman-to-be. Gay, exclusive models so delightfully different. 5 Thayer Street, W.1, and 199 Sloane Street, S.W.1. Free illustrated brochure available on request. MATERNELLE Baby Boutique for Layette & Baby Wear. 199A Sloane Street, S.W.1.

### TAILORING

SHIRTS TO MEASURE from 32/6d. Wide choice of patterns from A. L. Garstang Ltd., 2 Corporation Street, Blackburn.

LADIES' COSTUMES, &c., tailored to measure, also alterations undertaken. Edmunds, 31 Brooke Street, Holborn, E.C.1. HOL. 1637.

### DRESSMAKING

MARYTHE LTD., 17 Dover Street, W.1. (HYDe Park 1361). Second floor. High class Dressmakers will copy their exclusive French models at reasonable prices and make up your own materials, expert French fitters, and from now on are showing a very select collection of Ready-to-Wear Dresses.

CHINESE COUTURE—Oriental Fashions, Dresses and Kimonos, smart and elegant, easy to pack. Miss K. Sung, 1 Beauchamp Place, S.W.3. Knightsbridge 5953.

YOUR CLOTHES designed and made up. 1 week service. Diana Petroff Design, 19 Great Newport Street, W.C.2. TEM. 2206.

### DRESS FABRICS

100'S BARGAINS in Dress, Coat, Linerie, Courteille and Jacquard materials. Make clothes advertised in *Vogue* at tremendous saving. Cut lengths at mill prices. Write now for your free copy of *Pater's Gazette*, Dept. T., Rampart Street, London, E.1.

### DRESS AGENCIES

VOGUE, BRITAIN'S LARGEST BUYERS, purchase up-to-date day dresses, suits, coats, hats; also Lingerie. Post parcels for offer, 59 Kensington Church Street, W.8. WES. 3291.

PHYLLIS KAY, 35A Thayer St., W.1. Buys and sells gowns, suits, etc., from well-known model houses and haute couture. Hunter 2638.

WE BUY GOOD MODERN LADIES' WEAR; straight coats, wool or silk dresses, suits, etc. Large sizes particularly welcome. Cash paid. Post refunded, Dept. T., Central Buying Depot, 40A North Street, Brighton, Sussex.

### FURS

ARE YOU SELLING OR BUYING a fur coat? We make fair cash offers and we sell near-new furs. Inquiries invited. D. Curwen, Dept. T., 7a Melcombe Street, Baker Street, N.W.1.

SUCH SENSIBLE PRICES—Fair dealing trustworthy Furriers. Established 30 years. New furs of originality and distinction. Your furs part-exchanged or imaginatively and inexpensively remodelled—WILLIAMS & HUTCHINS, 8 Hanover Square, W.1. Mayfair 3912-4110.

### FUR HIRE

HIRE—BE GLAMORIZED IN MINK, an elegant fur from a wonderful selection, including all the Mutation colours, no deposit, brochure sent on request. Furs hired for use at home & abroad. You can enjoy our hire service on special terms for long periods. All our furs are for sale. Extended credit terms arranged.

TWENTIETH CENTURY FUR HIRERS, LTD., 10 PRINCES STREET, HANOVER SQUARE, LONDON, W.1. MAYfair 2711.

### CARPETS

CARPETS. Our representative will be pleased to call and quote for your carpet requirements. Country work a speciality. Postal enquiries welcomed. A. T. Day & Co. Ltd., 9 Crowndale Road, London, N.W.1. EUSTon 8665.

# KYNOC

# CLOTHS



**KEITH SCOTLAND**  
9 STRATTON ST LONDON W 1

## HAND LAUNDRIES

SAME DAY LAUNDRY SERVICE by London's finest Hand Laundry. Ladies' and gentlemen's fineries collected, beautifully hand laundered, delivered to you the SAME DAY, of course without laundry marks. Also One-Day, Two-day and Postal Service. For this superb luxury service, telephone EXPRESS HAND LAUNDRY LTD., at 168 Earls Court Road, S.W.5. FROBisher 2345.

YOUR PERSONAL WORK and household linen beautifully handlaundered by The White Elephant Laundry of Old Town, S.W.4. Call MACaulay 1202 for details.

## INVISIBLE MENDING

INVISIBLE MENDING. Burns, tears, moth damage. Also knitwear and all repairs. QUICKSTITCH LTD., (3) Removed to 26 Carnaby Street, W.1. Regent 1140.

## DRY CLEANING

### SUEDE CLEANING

Suede Coats, Shoes, Sheepskin Coats, Gloves, expertly cleaned. Smooth leather garments also a speciality.

Send to:

SUEDECRAFT (LIVERPOOL) LTD.  
HAWTHORNE ROAD, LITHERLAND  
LIVERPOOL 20. Phone: Bootle 3924

## SHOES

EVERY KIND OF SHOE YOU WANT all in narrow fittings AAA, AA, A. See the full range at ELLIOTT'S "Narrow Fitting Fortnight" in October, Elliott, 112 Westbourne Grove, London, W.2.

## REMOVALS

ARMY & NAVY STORES, Westminster, S.W.1, for reliable removals (home and overseas), warehouse, furniture depositors, excellent storage. Estimates free. CHIswick 8446 (Victoria 1234).

JOSEPH MAY LTD. move promptly, expertly, cheerfully. Return Loads cut costs. Estimates free from 31-37 Whitfield Street, W.1. MUSeum 2411.

## GARDENING

DYKELANDS FOR DAFFODILS! Buy Dykelands Bulbs. Scottish grown for health, vigour and richness of colour. Send now for illustrated catalogue showing an excellent selection of daffodil, tulip, hyacinth and crocus bulbs. R. S. M. MILNE (Dykelands) Ltd., Laurencekirk, Kincardineshire.

HARDY GERANIUMS (Herbaceous Perennials). Thrive outdoors all year round. Never need renewal. Improve yearly. Rose, salmon, lilac, cream. 35/- dozen. J. MACGREGOR, Rare Plant Specialist, LARKHALL, Lanarkshire.

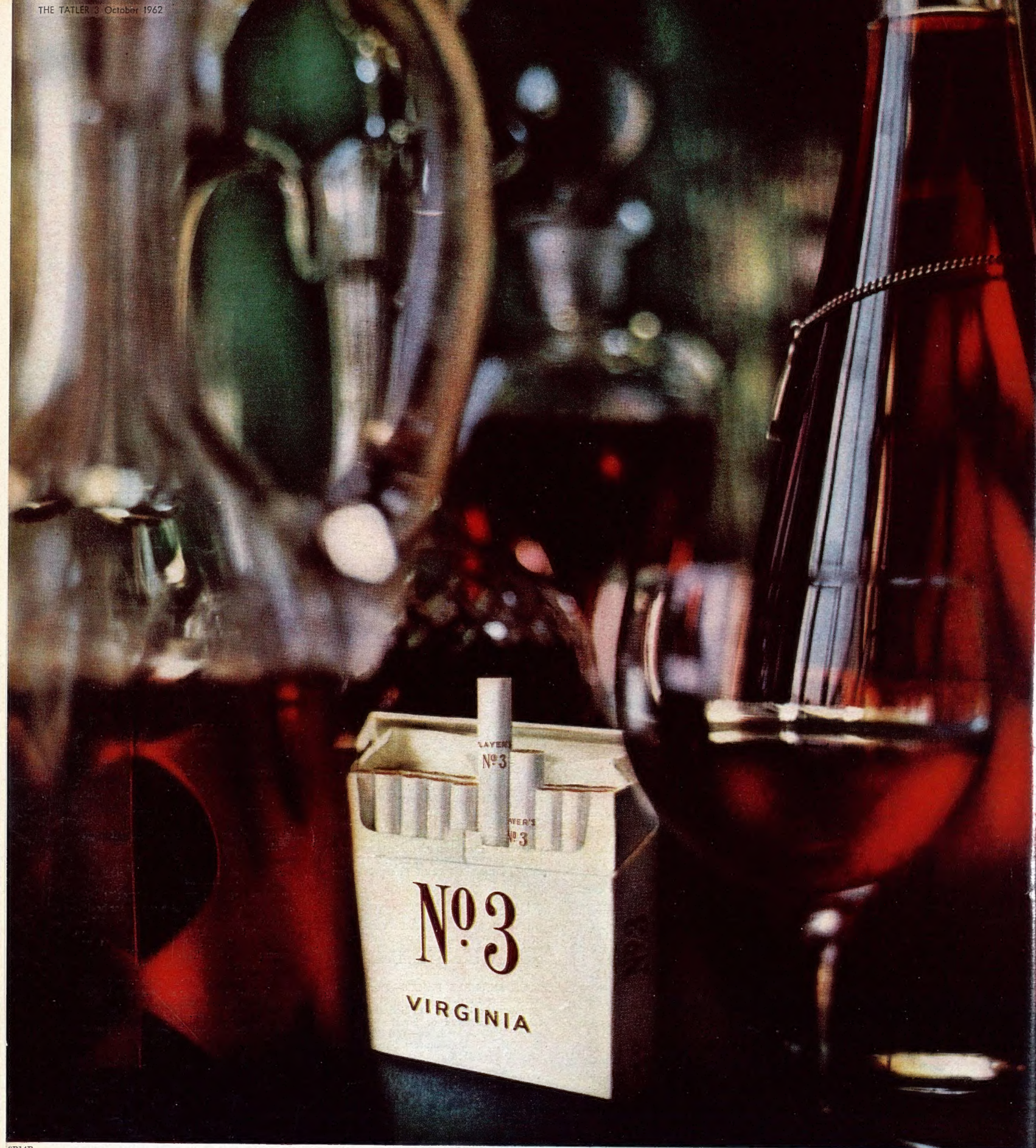
## SITUATIONS WANTED

AVAILABLE IMMEDIATELY. Excellent selection Domestic Staff; Cook-generals, Cook-housekeepers, Mother's Helps, Married Couples, Gardeners, etc.; also Children's Nannies and Governesses for positions throughout England. Under distinguished patronage. Immediate attention assured.—Slough Employment Agency, 30/32 William Street, Slough. Tel.: 24141 (4 lines). Established 1946. (Hotel staff also supplied throughout England.)

## MISCELLANEOUS

CROCODILE handbags remodelled, relined, repaired. Handbags made from crocodile suitcases, dressing cases, etc. First-class materials and workmanship. Send your handbag (registered post, please) for immediate free estimate. "Nicolle," 165 Cricklewood Broadway, London, N.W.2.





## Tastes differ

There are clarets and clarets. And cigarettes and cigarettes. They don't all taste the same. And some men are more aware of the differences than others. No. 3 cigarettes are made from better-tasting tobaccos, finer Virginia tobaccos, that Player's go to considerable lengths to find – and then, to blend with all the skill, knowledge and experience they deserve. The result is a remarkably smooth-smoking cigarette with an unusually rounded flavour, qualities appreciated by those who can distinguish one cigarette from another. If you are a member of this discerning group, you will find Player's No. 3 worth every penny of 4s 11d for twenty.